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ISSUANCES

of the

Meat and Poultry Inspection Program

June 1977



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PROCUREMENT SECTION
CURRENT SERIAL NOTICES

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**UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250**



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

June 1977

CHANGE: 77-6

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
221 through 262	221 through 262	77-6

Pen-and-Ink Changes

Page 130h; for lips, ear canals, teeth, kidney, liver, change code "501" to "211."

Page 130h; for lung tissue, change code "652" to "112."

Page 140, left column, lines 2 and 3, change " $\frac{3.5}{2} \times 4 (8.6-4)=8.05=8.1$ lbs." to " $\frac{3.5}{2} \times 4.6=8.05=8.1$ lbs."

Page 2611, section 22.54, paragraph 2, delete "No desensitizing technique used in slaughter procedures."

Bulletins Deleted

Changes on pages 222 through 262 cancel MPI Bulletins: 76-1, 76-13, 76-53, 76-63, 76-110, 76-157, 76-168, 76-184, 76-191, 76-197, 76-200, 76-203, 76-204, 76-209, 77-6, 77-9, 77-11, 77-16, 77-31, 77-39, 77-45, and 77-51.

June 16, 1977

available and MPI inspectors are regularly assigned. F&V field officials will supply necessary instructions when request for sampling is made.

Time used for this service should be billed on Form MP 11. Show type of service and name of F&V Branch that requested sampling under "Remarks."

21.17 PUBLIC HEALTH SERVICE

Interstate quarantine regulations of U.S. Public Health Service provide for inspection of food sources supplying interstate carriers. Occasionally, this may involve survey of plants under Federal inspection. When requested, inspectors shall cooperate in such survey and if deficiencies are noted which are within MPI jurisdiction and responsibility, they shall take prompt action to correct them. However, they should not join with the inspection agency in any critical report that might indicate the plant is operating improperly.

PART 22

EXPORT

MEAT PRODUCTS

Subpart 22-A

(Regs: M-322)

to wash facilities as needed.

h. Acceptable and conveniently located restrooms.

i. Inspector's office or space to prepare reports.

j. Adequate and properly trained personnel to help the inspector in export reinspection.

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22.1 GENERAL REQUIREMENTS

All meat or meat food products for export must be:

1. Federally inspected and meet the requirements of importing country.

2. Reinspected for condition, and marked and/or labeled as required. Shipping containers must also be identified with appropriate export stamps.

3. Accompanied by official export certificate and other certifications required by importing country.

4. Handled under sanitary conditions.

The following minimum requirements must be met before inspectors can perform inspection for export certification:

- * a. Adequate space to present entire lot for general inspection, sample selection, and stamping.
- * b. Freedom from dust, vermin, rodents, odors, etc.
- * c. Sanitary rust resistant metal equipment (preferably stainless steel).
- * d. Equipment surface contacting exposed product shall be smooth and constructed of acceptable material.
- * e. Adequate lighting (minimum 50 foot candles at inspection locations).
- * f. In exposed product examination areas, ample supply of hot and cold running water, handwashing facilities, disposable towels, and liquid soap.
- * g. Cleaning and sanitizing agents

22.2 APPLICATION; MP FORM 412

Exporter may request product reinspection and certification for export by completing MP Form 412 (see Part 20).

22.3 PRODUCT REINSPECTION

(a) MPI Responsibility

The inspector is responsible for all products he certifies for export. To assure all products meet Federal regulations and importing country's requirements, he must reinspect them before certification.

Supervisors with responsibilities over export reinspections must review efficiency of inspectors' decisions at regular intervals. Extent of product reinspection depends upon type of product, containers, and storage conditions. The inspector shall assure that product (1) is U.S. inspected and passed and so identified, and (2) meets all provisions of importing country (Subpart 22-C).

(b) Unfrozen Product

(1) Producing plant. At an official producing plant, fresh or unfrozen products--carcasses, cuts, fresh hams, loins, etc.--or processed product including canned items representing current production, require only routine reinspection for condition.

Such reinspection includes (1) visual examination of overall lot, and (2) thorough examination (for condition) of at least two opened units.

(2) **Other location.** For fresh, unfrozen product, at places other than producing plant, use Table 22.1 to select sample units. Sample units must be randomly selected and examined for condition only. The lot must represent only one type of product and must originate from one plant.

Table 22.1 - Sample Selection

<u>Lot size</u> <u>pounds</u>	<u>1/ Sample</u> <u>Units</u>
7,999 or less	3
8,000 to 23,999	6
24,000 and over	9

* 1/ Sample unit is approximately 12
* pounds of product.

* (3) Packaged Product

* Retail packages or cryovac product
* examinations should be done without
* breaking the package, unless conditions
* or reasons exist that cause the product
* to be suspect.

The reverse of this page is intended to be blank

(c) Frozen Product

For all frozen product, at place of origin or other location, use Table 22.1. Sample units must be defrosted. However, individual cuts need not be completely defrosted. Tempering of cut surfaces may be sufficient.

When product is in cartons, a 12-pound center slice may be removed from each sample unit and defrosted.

After examination, if defrosted samples are not (solidly) refrozen, they shall not accompany the shipment.

(d) Inspector

He will examine the product (fresh or frozen) and determine its acceptability by sensory evaluation (sight, smell, and feel). He should be particularly alert to off-condition signs or improper handling evidence.

When samples are not (solidly) frozen or show spoilage, the inspector shall hold the lot pending disposition, and notify the circuit supervisor of the place of origin.

(e) Canned Product

All canned product other than current production must be reinspected as required in Subpart 18-H under "Container Condition." Depending upon plant's history of product compliance, use reduced, normal, or tightened plan. Without history, use normal plan.

* * *

22.5 EXPORT CERTIFICATION**(a) Certificate Preparation**

Export certificates shall be prepared by MPI personnel. However, plant employees may be permitted to type such certificates if directly supervised by MPI. Foreign destination shall be shown on the certificate. The original shall be signed in ink.

Restrictive statement. Statements, such as "lymph nodes on," "lard, current production," etc., should not be added to product's name on the

certificate. Applicable statements may be used, if they comply with regulations.

(b) Certificate Distribution

See regulations (MR-322). When more copies are needed, the exporter may photostat completed certificates.

(c) Official Seal

The USDA official inspection seal will be used as required in Subpart 22-C.

(d) Nonofficial Location

MPI personnel may reinspect and certify federally inspected product located at other than official establishment.

Occasionally, product for export may not be within circuit's reasonable geographic limits, or circuit's workload requires constant attention of assigned personnel. In these instances, the applicant should submit his request to RD.

Reimbursable expenses. Exporter requesting above service shall reimburse MPI for travel, subsistence, and any overtime that an inspector incurs while away from his official station. Base time is not included.

(e) Product Repacking

Packing federally inspected product for export, at other than official plant, shall be done under Identification Service.

(f) Ineligible Product

Federally inspected product is ineligible for export certification if cut up, prepared, or further processed in other than official establishment.

(g) Casing Certificate

MP Form 415-4 may be issued for casings to be exported to any country.

(h) Inedible Product

MP Form 415-3 may be issued for export of casings, bladders, hoofs,

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*
*

* horns, grease, etc. (see Part 26 and
* MR 312.8).

(i) Inedible Byproduct; Certification

Certification of inedible material for export--fertilizer, dried blood, bonemeal, etc.--including a description of processing and handling method, temperature to which article has been heated, and length of time maintained, can be done under "Certification Service" for inedible animal byproducts administered by Veterinary Services (VS; ANH Div. Memorandum 592.1).

When this material is prepared or handled in official plant, MPI acts for VS. Use letterhead type certificate and show that the certification is by VS with MPI circuit supervisor acting for them. VS Washington staff deals directly with MPI supervisors and gives instructions to carry out these functions.

22.6 CONTROL OF CERTIFICATES AND STAMPS

(a) Record Inventory

All export certificates and stamps shall be controlled. An inventory shall be maintained at each area

* office of certificates and stamps
* received, issued, and on hand.

MPI personnel at each plant shall maintain a current inventory record
* of export certificates and stamps received and issued, and of any voided certificate. Such record shall include all pertinent information on export shipment, and shall coincide with area office inventory.

(b) Security

Export certificates, stamps, and pertinent inventory records must be maintained under official lock or seal.

POULTRY PRODUCTS

Subpart 22-B

(Regs: P-Subpart M, N, S)

22.9 ELIGIBLE PRODUCT

Federally inspected and passed poultry and poultry products are eligible to move in foreign commerce.

22.10 REINSPECTION

(a) Lot Sampling

Before issuing an export certificate, the inspector shall examine each lot of product on the date of certificate issuance.

To assure product is sound, wholesome, and correctly labeled, he shall select and inspect representative samples of each lot. Minimum number of sample containers comprising the representative sample shall be as in Table 22.2. The exporter shall arrange to have the product so placed as to permit selecting a truly representative sample.

Table 22.2 - Sample selection

Lot size (containers)	Sample units
3 or less	All
4 - 20	4
21 - 100	6
101 - 500	8
501 - 1000	15
1001 - 2000	25
2001 - 4000	40
over 4000	60

The inspector shall draw samples, except that in a public warehouse samples may be drawn by a warehouse employee under inspector's supervision.

(b) Samples From Each Plant

When more than one plant number is in a lot of poultry presented for export certification, the inspector must examine samples from each plant.

(c) Product Examination

The inspector shall examine product in the center of each sample package. Some wrappings shall be punctured or removed to make adequate inspection. It may be necessary to drill into the center of bulk-packed frozen giblets and smell the drilled product to detect any off-condition.

(1) Unsound product. An export certificate shall not be issued for a lot of product where unsoundness was found in any representative sample.

(2) Canned product. Export certificates covering canned products (tin, glass) may be issued after product examination. The inspector shall examine a representative sample from each lot to be exported. The size shall not be less than 3 percent of the number of cases in the lot. Shipping cases shall be opened and cans shall be examined externally for condition and labeling.

Defective containers. Export certificates shall not be issued for lots of canned product with severely dented or rusted cans, "swellers," leakers, improperly labeled containers, etc.

If damaged or otherwise unsatisfactory cans are found when lots are examined for export at a warehouse or dockside, the inspector or grader shall immediately contact the area supervisor, through the inspector in charge, for instructions on returning the lot to plant of origin, on reinspection and disposition. Under no

circumstances shall such product be reinspected in a warehouse or dockside for salvage and replacement of damaged cans.

(d) Labeling

The inspector shall assure that product conforms to container's markings and labels. All labeling must be completed before stamping shipping containers with export stamp.

When labeling does not agree with the product in the package, the inspector shall not issue the export certificate.

(e) Underweight; MP Form 215

Although test weights are made only when requested, it is possible that the inspector is aware that the product is materially short weight. In this case, he shall not issue the export certificate until the product is correctly marked.

When the inspector finds obviously short-weight or incorrectly labeled product, he shall prepare MP Form 215. Original and one copy shall be sent to the area office.

22.11 EXPORT MARK

Each shipping container of product accepted for export shall be stamped legibly with the export mark bearing the number of the export certificate issued for the lot.

The inspector shall supervise the stamping of shipping containers with the export mark.

22.12 EXPORT CERTIFICATION

(a) Responsibility

FO is responsible for issuance of all export certificates covering poultry products.

Exception! When it is more convenient and economical, FO may request the Grading Branch, AMS Poultry Division, to issue export certificates on

product outside official plants.

(b) Authority

(1) **Official plant.** Export certificates will be issued in official inspection plants under Part 381 of the poultry products inspection regulations issued pursuant to authorities contained in the Poultry Products Inspection Act.

(2) **Exempted product.** Issuance of export certificates for exempted product will be handled under Part 362 of the regulations issued under the Agricultural Marketing Act of 1946, as amended.

(3) **Outside official plant.** Export certificates for product away from official plant will also be handled under Part 362.

(4) **Inspector.** When an export certificate is requested by any person intending to export product, the inspector is authorized to issue an official export certificate, if the provisions of sections 381.105 through 381.111 of the regulations are met.

All employees authorized to issue certificates shall be fully informed of their proper issuance and use.

The inspector shall accurately note lot numbers, description, number of packages, and all other information on the certificate.

(c) MP Form 506

This form will be used for all exports. Certificates will be issued by MPI for inplant work (see Part 20).

(d) Veterinarian's signature

When veterinarian's signature is required, completed certificates shall be sent to the plant's veterinary inspector in charge.

22.13 REIMBURSABLE SERVICE

Work performed on issuance of certificates under Part 381 is part of the normal work assignment and additional charge or cross-billing shall not be made.

(a) Overtime, Holiday

Work performed during overtime or holiday hours shall be reported on MP Form 11 and will be billed to the plant.

(b) Exempted Product Certification

Certificates issued within the official establishment on exempted product will be under Part 362, will be reported on MP 11, and billed as all other voluntary inspection work.

(c) Terms

(1) **Official establishment.** It consists of buildings and premises shown on blueprints in MPI's files.

(2) Outside official establishment.

This term is defined as any place outside an official plant. Approved off-premise freezing facilities are considered outside official establishments.

Inspectors shall keep time records spent on issuing out-of-plant certificates under Part 362 and shall report such work on a separate MP Form 11 marked "Export Certificate Work" which will be sent to the regional office monthly.

(d) Recertification

A new export certificate may be issued only under the following conditions:

1. Necessary information was not placed on the original certificate.
2. Incorrect information was placed on the original certificate.
3. Name of consignee or exporter has changed, or a certificate has been lost.

A request to increase the box count or total net weight shall not be honored before reinspecting the product.

A request for new certificate(s), except for lost certificates, shall be accompanied by original and all copies of first certificate.

Superseding certificate. The export certificate may be superseded by two or more to provide an export certificate with each part of lot shipped to more than one consignee, provided the lot was originally manifested in sufficient detail to enable the direct correlation of containers, identification, and corresponding weights on the superseding certificates, and provided the original certificate is returned for cancellation. New certificate shall show that containers are identified with certificate number of superseded certificate.

Statement. The new certificate shall carry the following statement: "This certificate supersedes Certificate No. _____. The product covered by this certificate is stamped with USDA Lot No. _____."

22.14 REQUIREMENTS OF IMPORTING COUNTRY

The inspector should review all instructions on requirements of country of destination before preparing an export certificate.

(a) MP Form 505

Section 381.107 of the regulations provides that requirements of certain foreign countries be met before issuing certificates for products destined to these countries.

Occasionally, product fails to meet the requirements of importing country as outlined in Subpart 22-C and management may wish to export product at their own risk. In these instances, MP Form 505 may be issued in lieu of MP Form 506. Management should be informed that MP Form 505 is a

poultry inspection certificate and not an export certificate.

When MP Form 505 is used, it should carry a statement outlining the items that do not meet the requirements of the foreign country to which the product is to be exported.

(b) Frozen Product

Export certificates may be issued only for products complying with regulations.

* * *

Product leaving the official plant in unfrozen state and which is not labeled "frozen" is not eligible for export if frozen later.

Product could be frozen in an official plant even though not labeled "frozen" and be eligible for export, if the inspector or grader can determine that it was frozen under supervision. When the inspector or grader cannot determine that the product was frozen under supervision, an export certificate will not be issued.

REQUIREMENTS OF IMPORTING COUNTRIES

Subpart 22-C

(Regs: M-322; P-Subpart M)

All products for export shall meet the importing country's requirements. Exporters are responsible for determining and complying with such requirements.

22.17 CERTIFICATION, STATEMENT**(a) Certifications Marked "(R)"**

Certifications or statements marked "(R)" in the following sections require additional inspection and will be made only at plant's or exporter's request. Applicant will be billed for all inspection time used to develop facts and supervise product (Certification Service, Part 350 of meat inspection regulations; Certification Service for inedible animal byproducts administered by VS).

(b) Statements

(1) No estrogens used. Since estrogens have been excluded from use in chickens and turkeys, inspectors are authorized to include the wording
 * "No Estrogens Used" on export certifi-
 * cates unless there is specific reason
 * for its omission.
 * Exception! This certification is not
 * authorized for poultry product pre-
 * pared from roasting chickens and
 * capons.

(2) Unscalded Stomachs. France, Japan, Mexico, and Peru will accept unscalded (undenuded) beef stomachs for edible use. Such stomachs shall be collected, properly washed, and handled as regularly prepared tripe, except for scalding (denuding).

Only acceptable clean stomachs from official plants can be certified for export. Shipping containers shall be prominently marked "Unscalded Beef Stomachs For Export to (Name of Country) Only."

IMPORTING COUNTRIES

Following are countries importing meat and/or poultry products from
 * the United States, and their require-
 * ments.

*** 22.18 AFRICA (REPUBLIC OF SOUTH)***** Meat Products**

Animal Casings. Exporter must obtain a permit from the Department of Agricultural Technical Services of the Republic of South Africa. The reverse side of the veterinary health certificate will be completed by an authorized MPI veterinarian. The animal disease status in the United States is such that certification may be routinely carried out. *

22.19 ALGERIA**Meat Products**

For products or casings, issue MP Form 412-11. *

22.20 ARGENTINA**Meat Products**

Export certificate shall be visaed by consul of that country. *

22.21 AUSTRALIA**(a) Meat Products**

(1) Fresh, frozen. Due to hog cholera in the United States, fresh or frozen meat and meat products are not eligible for export to Australia.

(2) Cooked, canned. Cooked meats and cooked meat products in hermetically sealed cans may be exported. An authorized MPI veterinarian shall certify that (1) products are from animals slaughtered for human food in official U.S. establishments or approved foreign plants, (2) such animals received ante- and post-mortem veterinary inspection at time of slaughter and were free from contagious and infectious disease, and (3) products were not exposed to infection before export.

For canned product, manufacturer shall also declare that during processing all can content was heated to not less than 100° C. (212° F.). Temperature and time of process shall be endorsed by an MPI veterinarian with a certificate stating that he is

familiar with product process and he does not have reason to doubt manufacturer's declaration.

(3) Casings. Issue MP Form 415-5.

(4) Inedible (R). Cattle hides are not permitted entry from countries with foot-and-mouth disease. They must be accompanied by a certificate from an MPI veterinarian stating that hides are from cattle slaughtered for human food.

(b) Poultry Products

(1) Canned. Only canned poultry products are eligible for export to Australia. Besides MP Form 506, a certification shall be made by manufacturer and inspector (jointly) on firm's letterhead. Such certification shall consist of:

a. A declaration by the manufacturer stating that all can content was heated to not less than 100° C. during processing. Temperature and time used shall be stated.

b. A certification by the inspector that he is familiar with product process, and does not have reason to doubt manufacturer's declaration. Inspector's part of the certificate shall read:

"I certify that I am familiar with product process (insert name of product) and I have no reason to doubt manufacturer's declaration."

John Doe

USDA Inspector

(2) Labels. Trade description shall be in the form of a principal label or brand, prominently and, as practicable as possible, permanently affixed to product. It shall contain the following prominent and *legible wording:

a. Name of country where products are made or produced (Product of USA).

b. True description of product. Where any weight or quantity is

declared, it shall specify whether gross or net. Any matter included on the label or brand, additional to that specified in the regulations, shall not contradict or obscure specified particulars by illustration, wording, or size of lettering.

22.22 AUSTRIA

*

(a) Meat Products

(1) Beef. The following statement will be made either on reverse of regular export certificate or on departmental letterhead: "This is to certify that rinderpest, foot-and-mouth disease, and contagious pleuropneumonia did not exist in the United States during the 12 months preceding slaughter of animals from which these products were derived."

(2) Pork. In addition to the above certification, the following is required for fresh (frozen) pork/byproducts:

"Hog cholera, African swine fever, Teschen disease, and swine vesicular disease have not existed in the State of animals' origin during the 6 months preceding slaughter of the animals from which these products were derived."

For pork meat (not byproducts), add also the following:

"The meat has been stored for at least 30 days at a temperature not above -15° C. (+5° F.) under the control of an official veterinarian." Plant management must identify the origin of all swine from which the meat/byproducts will be derived for export to Austria. The inspector in charge must contact the nearest Veterinary Services office to ascertain the hog cholera status of origin States. The other diseases listed do not exist in the United States. Each pork liver must be branded with the official inspection legend.

The export certificate and the additional statements on the reverse

must be typed with the same typewriter and signed by the same MPI veterinarian.

(3) Casings. Issue MP Form 415-5.

(b) Poultry Products

Issue MP Form 506. The following statement shall be typed in the "remarks" section:

"The undersigned certifies that the above designated product came from poultry which originated in flocks in the United States in which within 40 days of slaughter no outbreak of Newcastle disease was officially noted and which were not quarantined because of outbreaks of diseases communicable to poultry."

Note: The United States is free of viscerotropic velogenic Newcastle disease.

Plant management is required to identify flocks and their origin to the veterinary inspector in charge sufficiently in advance of slaughter to enable him to execute the export certificate.

* 22.23 BELGIUM

(a) Meat Products

Issue MP Form 412-3 for all shipments. Also issue MP Form 7, Certificate of Wholesomeness, for exports of fresh meat and meat byproducts.

This certificate states that ante-mortem must be conducted by a veterinarian. The alternative procedure in section 9.6 meets this requirement, provided a veterinarian does ante-mortem inspection of the animals whose meat, product, or byproduct is to be exported to Belgium. Exporters must establish product identity and satisfy certifying officer that product meets this requirement.

Issue MP Form 412-8 for processed meat food products.

Belgium import regulations apply to all meat, including horsemeat, and

all processed and canned products with more than 5 percent meat by weight.

(1) Fresh, frozen. The following fresh or frozen products are eligible for entry:

a. Beef--bone-in or boneless pieces weighing at least 22 pounds.

b. Veal, horsemeat--bone-in pieces weighing at least 22 pounds.

c. Pork--bone-in hams, loins, and bacon from back and breast.

d. Mutton, lamb, and goat meat--bone-in legs, shoulders, and loins.

e. Unboned heads of all species.

f. Byproduct (edible)--hearts, kidneys, livers, tongues, brains, intestines, stomachs, pancreas, and thymus. Large intestines and stomachs must be scraped and scalded.

Wrapper or container labels of byproduct, including livers, must show inspection legend.

(2) Brands. Each piece or cut of fresh meat, chilled or frozen, shall be marked with legible brands. Carcasses less than 132 pounds shall have four brands on shoulders and external surfaces of hind legs; those over 132 pounds at least four brands on each side, placed on thigh, loin, back, and shoulder. Pork carcasses shall also be branded on ribs.

(3) Labels. Labels must be approved by STS-LP. One label shall be affixed outside container and one shall be placed inside. A label need not be on the container if all cans or packages therein bear identical labels.

The label shall show (1) kind of meat, (2) official number of processing or producing plant, and (3) country of origin.

(4) Casings. Identify containers with inspection mark shown in the regulations (312.8). Accompany each shipment with MP Form 412-8; the words "animal casing" are substituted for "products." Nodular casings shall

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be described on the certificate as "Nodular (not clear)."

(b) Poultry Products

Issue MP Form 506 and MP Form 47. To comply with item (e) of MP Form 47, the owner or producer of poultry to be exported must sign a certificate stating all requirements in such item. The certificate must be given to the MPI officer signing the form. Product with bastings or tenderizers is not permitted.

* 22.24 CANADA

* Certificate and Stamp

* All certificates accompanying product for export to Canada must be signed by MPI veterinarians. On such certificates, veterinarians should indicate "D.V.M." (or equivalent degree) after their signature.

* Export stamp showing certificate number must be applied to each carton.

(a) Labeling

(1) Prepackaged product. All consumer-size packages of meat and poultry products must comply with the Canadian labeling regulations which require:

a. In English and French, the product name and the net quantity of the contents declared in Canadian (avoirdupois) and metric units on the principal display panel.

* b. The name and address of the manufacturer or first dealer ending with U.S.A. to be shown on the main panel with all mandatory requirements. The first dealer must either be a registered tenant of a USDA inspected plant or a Canadian distributor.

c. An ingredients statement in English and French.

(2) Quebec requirement. A Quebec provincial "Order-in-Council" (4-15-67) requires "French" on labels

of products marketed in the Province. Inscriptions in another language must not precede those in French. The Order requires that food labels show:

a. Product nature, composition, use, exact quantity, origin, etc.

b. Identity of manufacturer, preparer, conditioner, or processor.

c. Place of manufacture, preparation, conditioning, or processing of product. Imported product must be marked with the country of origin name.

(b) Meat Products

(1) MP Form 412-3. It must show consignor's name and address and establishment no.(s) of plant(s) from which shipment was made. If product was prepared in a plant other than the exporting plant, statement on certificate should say, "products prepared at est. no. _____. Give producing plant's est. no. Exporting plants will not be permitted to change labels or carton lids to show their own establishment name and number. *

(2) Diethylstilbestrol (DES) certification. An additional export requirement with respect to DES will apply to all exports to Canada of live cattle and sheep (except animals exported for breeding purposes), beef/mutton/lamb, their byproducts, and meat food products containing beef/mutton/lamb.

(i) Live cattle and sheep. For such animals, the health certificate with the added statement "I certify, to the best of my knowledge and judgment, that the cattle (or sheep) identified on this certificate have never been fed or implanted with DES and that the animals were accompanied by certification from the owner and accredited veterinarian as specified for shipments destined for Canada" will be required on certification by the Federal veterinarian making the export inspection or endorsement for

such livestock to be exported to Canada.

(ii) Beef, mutton, lamb. For beef/mutton/lamb, byproducts, and meat food products, MP Form 412-3, with the added statement, "I certify, to the best of my knowledge and judgment, that the meat and/or meat food products identified on this certificate were derived from livestock which have never been fed or implanted with DES and that the animals from which such meat and/or meat food products were derived were accompanied to the slaughtering establishment by certification from the owner and accredited veterinarian as specified for shipments destined for Canada" will be required as the basis for eligibility of such articles for export to Canada.

Such certifications may be issued provided a satisfactory method is developed for identifying and certifying specific lots of animals delivered to the plant for slaughter or offered for export. Advance arrangements must be made by the plant, or for livestock by the shipper, to have cattle/sheep/lamb or products thereof intended for export to Canada accompanied by written certification from the owner that the cattle/sheep/lambs in the consignment have never been fed or implanted with DES. The certification statement must be as shown in Chart 22.1 and must include information requested. The owner is understood to be the livestock producer who raised and/or fed the animals identified on the owner certification statement, and has had in his possession cattle for at least 120 days and sheep for at least 45 days. Further certification will be required by an accredited veterinarian that insofar as he can determine from inspection of such animals and premises and ongoing personal knowledge of the operation that the animals had never been fed or implanted with DES. Such certification

shall appear on the certificate provided by the owner (Chart 22.1). In addition to the above requirements, the owner must present evidence he has attended an Export Seminar where Canadian requirements were explained by USDA officials. The accredited veterinarian must see this document (Chart 22.2) before countersigning the owner certification of animals.

Cattle offered for export or slaughter must be individually identified by right eartag or shoulder backtag number on the owner's health certificate. If sequential eartags or backtags are used, listing of the first and last numbers in the sequence on the owner certification will be acceptable. Eartags or backtags are to be furnished by the owner.

In lieu of individual identification by eartag or backtag, a group of sheep or lambs destined for slaughter in the United States for subsequent shipment as meat or use in meat products for export to Canada may be identified by numbered seals on the truck or railroad car used for shipment. The seals must be broken by a USDA inspector and the numbers verified with those listed on the "Owner's Accredited Veterinarian's DES Certification" form.

Live cattle or sheep for feeding or slaughter destined for Canada must also be accompanied by a health certificate (VS Form 17-140) to a port of export where USDA veterinary inspection is available. The animals in the shipment must be individually identified on the VS Form 17-140 which must be signed by an accredited veterinarian. If sequential eartags or backtags are used, listing of the first and last numbers in the sequence on the VS Form 17-140 will be acceptable. In addition, there will be affixed to the VS Form 17-140 the written certification regarding DES from the owner and his accredited veterinarian. This certification must be as shown in Chart 22.1 and must include all information requested. The port veterinarian shall examine the owner's

certificate, the VS Form 17-140, and a sufficient number of animals in each load to determine that the animals in the shipment are the same as those identified on the certificates. With

the use of a rubber stamp that shall be provided, the port veterinarian will place the certification required by him on the face of the VS Form 17-140 in the space provided for USDA

Chart 22.1 - *Owner certification of animals

I have been instructed in and have agreed to meet Canadian requirements prohibiting administration of diethylstilbestrol (DES) as a growth promotant.

I hereby certify to the United States Department of Agriculture that I was the owner of the livestock described below when they were delivered by me to _____
(official establishment or shipper)
on _____, for slaughter/export and that such livestock were never fed or
(date)

implanted with DES while in my possession. I further certify that DES is not used as a growth promotant on my premises, that the cattle were in my possession at least 120 days and sheep at least 45 days before shipment and, to the best of my knowledge, did not receive DES at any time in their lives.

I understand that a false statement in this certificate may result in prosecution under Federal law.

Number _____	Cattle/Sheep _____	Breed _____
--------------	--------------------	-------------

Shoulder backtag or right eartag numbers _____

Signature of Owner

Address

Date

Location of Premises _____

I hereby certify that I am accredited by the United States Department of Agriculture. I further certify that I have visited the premises and examined the livestock in question and that, based on my visits and personal knowledge of the premises from which the above described livestock were shipped, to the best of my knowledge, DES has not been administered as a growth promotant to any livestock on the above premises. I further certify that the owner is engaged in livestock production or feeding and has in his possession a document certifying that he has received instruction in Canadian requirements prohibiting administration of DES as a growth promotant and signifying his agreement to meet such requirements.

Veterinarian

Address

Date

* The definition of an "owner" shall also be interpreted to include his duly authorized "agent" such as a feedlot manager who is in complete charge of the animals as in the case of a custom feedlot operation.

endorsement. The certification so applied takes the place of the usual endorsement when signed and dated by the port veterinarian. The port veterinarian must remove and retain the owner's certificate before allowing the livestock to go forward accompanied by the VS Form 17-140. The owner's certificate will then be mailed to the VS veterinarian in charge for the State of origin of the animals. The above procedure applies only to cattle or sheep destined for Canada for feeding or slaughter. All other livestock must be accompanied by an endorsed VS Form 17-140 as usual.

For cattle or sheep for slaughter in the United States, the owner certification must be delivered to the inspector in charge at the slaughtering establishment prior to ante-mortem inspection who shall mail the certificate to the VS veterinarian in charge for the State of origin.

In those situations where carcasses move to another establishment for cutting or fabrication or meat moves to another establishment for inclusion as an ingredient in meat food product, it will be necessary to maintain the identity of such shipments as eligible for the additional certification. It will be the responsibility of the plants involved in such movements to arrange in advance for the maintenance of identity of such shipments. Shipments of articles eligible for the certification statement between establishments should be covered by a modified MP Form 403 stating the shipment is eligible for the certification statement. The identity of such shipments must be maintained in the receiving establishment until the articles proposed for export to Canada are ready for the issuance of the modified MP Form 412-3 and the application of export stamps.

Additional inspection time involved

Chart 22.2 - Export Seminar; Shipment to Canada

<p>This is to certify that I, _____,</p> <p style="text-align: center;">(name)</p> <p>_____</p> <p style="text-align: center;">(address)</p> <p>am a producer or feeder of livestock and wish to be able to qualify such livestock, or meat therefrom, for entry into Canada under Canadian requirements prohibiting administration of diethylstilbestrol (DES) to food animals as a growth promotant. I have attended an instruction seminar in these requirements sponsored by the U.S. Department of Agriculture. I understand the specific requirements necessary and signify that I will meet such requirements for shipments leaving my premises as qualified for entry into Canada.</p> <p style="text-align: right;">_____ Owner</p> <p>_____ *USDA (Agency)</p>
--

*USDA official will not issue such document unless he has knowledge that the owner is in the business of producing or feeding livestock.

in responding to request for certification of meat and meat products to Canada will be reimbursable as provided for in Part 350 of the regulations and section 26.2 of the manual. Inspection time for live animals offered for export under these procedures that involves work outside regular duty hours is reimbursable as provided for in Title 9, CFR, Part 97.

(iii) Beef from other countries.

DES certification may be omitted if it can be certified that the beef/mutton/lamb in the product was derived from meat imported into the United States from a country that prohibits the use of DES as a growth promoter and is recognized as such by Canada. The following countries are so recognized: Argentina, Australia, Belgium, Brazil, Denmark, France, the Federal Republic of Germany, Iceland, Ireland, the Netherlands, Italy, New Zealand, Northern Ireland, Poland, Sweden, Switzerland, Uruguay, Yugoslavia, and Paraguay. Establishments wishing to prepare such products for export to Canada must identify their proposed preparation of product for Canada in advance to the inspector in charge. In concert with plant management, an identification and control system must be established for identity of the beef/mutton/lamb ingredient through formulation, processing, labeling, storage, and packing for shipment. MP Form 412-3 covering exports prepared as described above must bear the added statement "The (beef) (lamb) (mutton), byproducts, or meat food products thereof covered by this certificate originated in a country, recognized by Canada, where the use of diethylstilbestrol is prohibited as a growth promotant."

(iv) Beef from Canadian cattle.

Beef, beef products, and beef byproducts, if from Canadian cattle directly transported to federally inspected plants in the U.S. for immediate

slaughter, may be exported without DES certification. VS maintains a list of plants approved for slaughter of such cattle (VS Memorandum 591.15). Adequate identity of animals and their products must be maintained. Products to be exported need only be accompanied by MP Form 412-3, signed by an MPI veterinarian, showing the following statement on the reverse: "The meat products identified on this certificate were derived from cattle of Canadian origin transported for immediate slaughter. The identity of the products as derived from Canadian origin cattle has been maintained through slaughter, chilling, further processing, and packaging for export to Canada."

Beef identified as being derived from cattle of Canadian origin may be shipped between official plants under seal as prescribed in section 312.5(a) of the regulations, if accompanied by an MP Form 408. Identity of fresh or processed product must be further maintained at receiving plants if intended for export to Canada. Time involved for inspection procedures other than those required by the regulations and/or the Manual is reimbursable (See Part 350 of the regulations and section 26.2 of the Manual).

(3) Eligible countries. Products *
originating from approved plants in *
the following countries are permitted *
entry into Canada: Argentina, Australia, *
Brazil, China (Peoples' Republic *
of), Czechoslovakia, Denmark, France, *
Germany (Federal Republic of), *
Honduras, Hungary, Ireland, Paraguay, *
Uruguay, Poland, Romania, Switzerland, *
United States of America, and *
Yugoslavia. *

(4) Descriptive terms. Descriptive terms applied to meat or meat product must be consistent with Canada Food and Drug Regulations, and its Meat Inspection Regulations.

(5) Eligible product.

(i) Carcass. Carcasses, sides, or quarters must be intact. Those with trimmed areas, severed joints, missing parts, and removed peritoneum, pleura, or body lymph nodes are unacceptable.

(ii) Beef hearts. Make at least
 * four incisions in the interventricular
 * septum and inner surfaces of the
 * heart, as part of the post-mortem
 * procedure for cysticercus bovis
 * inspection.

(iii) Livers. Hepatic lymph nodes shall be intact. Sliced livers in consumer-size packages are accepted without such nodes.

(iv) Spleens, lungs, udders, etc. Spleens, lungs, udders, mucous membranes, and parotid salivary glands are prohibited in meat food products.

* (v) Sausage. Antioxidants are not
 * permitted in sausage. Soya and other
 * extenders are permitted, but products
 * containing them must be labeled as
 * extended meat products. Extenders
 * must be nutritionally equivalent to
 * the meat they replace, must meet all
 * the requirements of the Canadian Food
 * and Drug Regulations, and be approved
 * by the Canadian Meat Inspection
 * Division. Exporters may contact
 * Canadian MID for details.

* (vi) Casings. Issue MP Form 415-5
 * and show establishment number. Cer-
 * tify only casings prepared under full
 * time inspection.

* Casings originating in U.S. and
 * shipped to other countries for pro-
 * cessing, or casings from countries
 * other than Australia and New Zealand,
 * are not eligible.

* Casing plants located outside
 * official plants may apply for reim-
 * bursable service under Part 350 of the
 * regulations. The inspector would
 * certify only casings originating in

official plants and processed under
 his supervision. *

(vii) Inedible (R). The following
 statement must be typed on MP Form
 415-3: "The material described on
 this form originated in a plant
 operating under U.S. Federal inspec-
 tion and was from animals that
 received ante- and post-mortem inspec-
 tion and were found free of disease at
 time of slaughter." Canadian regula-
 tions do not require decharacteriza-
 tion of animal products which are not
 legally permitted in Canada as ingre-
 dients of food products for human
 consumption. U.S. meat inspection
 regulations, however, require dechar-
 acterization of all inedible products
 except lungs. Those products which
 are capable of use as human food but
 are exported to Canada as animal food
 also require decharacterization.
 These include tripe, chicken necks,
 and livers. Use finely powdered
 charcoal or Birkoline B. Any other
 method of decharacterization requires
 prior approval of the Meat Inspection
 Division in Canada. Ground bone is
 not acceptable for decharacterization,
 which should be adequate to preclude
 use of the product for human food, but
 should not be so excessive as to spoil
 the product for its intended purpose.
 Cartons must be labeled as follows:

Decharacterized (product name)

Inedible - unfit for food

Packers' name and address

Plant number without inspection

legend. (do not use "estab-

lishment" in relation to number)

Net weight ____lb. (not lbs.)

"Keep refrigerated" or "Keep frozen"

Product of USA

For label approval, see 22.24(c)(4)(i).*

(6) Prohibited importation. The
 following importations are prohibited.

a. Meat from boars.

b. Meat trimmings too small to per-
 mit adequate inspection. Individual
 pieces must not be less than the size *

of a 2" cube or equivalent.

c. Pork skins (attached and detached) with black hair roots.

d. Product with freezer burns or areas of dehydration.

e. Artificially colored product.

f. Meat inspected or identified under Part 350 of the regulations.

* (7) Container and markings. Bulk
* product - primal cuts such as pork
* hams, skinless pork bellies, etc.,
* must be individually stamped with the
* USDA inspection legend.

* The use of combo bins for export of
* frozen meat cuts is not permitted.
* Combo bins with fresh meat cuts must
* be consigned directly to Federal
* registered establishments and not to
* storages. Combo bins or cartons must
* have the mandatory information printed
* on one main panel except the product
* name can be either printed, rubber
* stamped, stencilled, or applied by
* means of a pressure-sensitive sticker.

* Frozen cuts will be permitted entry
* only in properly packaged shipping
* cartons. Truckload or carload lots
* of dressed hogs may be identified by
* means of a placard marking. Each hog
* carcass side must bear three inspec-
* tion legend brands. Beef quarters
* must bear at least on inspection
* legend and a shipping tag. Both skin-
* on and skinned calf carcasses must
* also bear a shipping tag. Such tags
* must bear mandatory information on one
* side and be stamped with the export
* stamp on the other side.

* Carload lots of shortening, lard, or
* tallow must be identified by a placard
* and be consigned directly to a
* registered plant in Canada operating
* under the Canada Meat Inspection Act
* and Regulations.

(8) Placard. Mandatory information for loose or bulk meat must appear on a placard 12" x 12" on doors of rail-road cars, trucks, or trailers, and must show:

a. The name and mailing address of the manufacturer or first dealer ending with "USA" to be shown on the main panel with all mandatory requirements. The first dealer must either be a registered tenant of a USDA inspected plant or a Canadian distributor. In case of first dealer or distributor, the name shall be preceded by the words "Packed For."

b. True and correct description of contents. Animal species must be shown with cut or portion name.

c. "Product of USA" immediately below product description. Usually, this requires letters at least half the size of those used in product name, and must be legible.

d. Net weight. The word "weight" is to be spelled out in full, if used. The word "net" alone is acceptable for both English and French. Associated symbols (lb, oz, g, kg) are to be used together with the words "net weight" or weight."

(c) Poultry Products

(1) Export stamps. In "other box markings" block on MP Form 506, type statement, "Each container stamped with USDA certificate number."

(2) Kidney removal. Kidneys must be removed during evisceration from all poultry to be exported to Canada as carcasses, portions, or processed product. The statement on MP Form 506 covering poultry carcasses, poultry portions or processed poultry product must read "kidneys have been completely removed, at the time of evisceration, from poultry and poultry products covered by this certificate."

(3) Containers. When poultry is processed with kidneys removed, containers should be clearly marked by lot number, or by other acceptable means to be readily identifiable when shipped. Record all marks (or lot numbers) placed on containers. Also record where and when poultry was stored, and name of inspector present

during the procedure.

Firms processing poultry with kidneys removed should be encouraged to include the words "kidneys removed" on printed labels. When packages are not so labeled, the inspector shall examine the product to assure that kidneys were removed even when representative sample defrosting is required.

* (4) Labeling.

(i) Approval. Before shipping, exporters shall obtain Canadian and USDA approval of all product labels (edible and inedible) for immediate and shipping containers by sending proof of proposed labels to:

* Director of Meat Inspection
 * Division
 * Health of Animals Branch
 * Agriculture Canada
 * SBI Building, Billings Bridge Plaza
 * 2323 Riverside Drive
 * Ottawa, Ontario KIA 0Y9
 * For U.S. approval, labels shall be
 * sent to STS-LP.

(ii) Shipping container. Poultry products packed in cartons with ventilation or hand holes are not accepted. Information on main panel of shipping container must include:

- * 1. Complete name and address of manufacturer or first dealer, followed by "U.S.A." The first dealer may be a registered tenant of a USDA inspected plant or a Canadian distributor.
- * 2. Inspection legend showing establishment number.
- 3. Name of product and number of birds in the shipping container.
- 4. Grade mark of country of origin.
- 5. The words "Product of USA" under common name of product.
- * 6. The words "Net Weight," followed by "lb" (not lbs.), "oz," "kg," or "g." Weight symbols not to be followed by a comma or period.
- 7. The USDA inspected for wholesomeness official inspection mark.
- 8. A statement indicating "for further processing," if applicable.

9. "Keep refrigerated," or "Keep frozen," whichever is applicable.

(iii) U.S. trade requirement. Boxes printed for U.S. trade requirements are satisfactory, provided printing size is in reasonable relation to box size. Requirements in Canadian poultry regulations are recommended as a guide. Mandatory requirements must be printed on the box.

Main panel--items to be printed:

- 1. Name and address of plant.
- 2. "Net Weight."
- 3. "Product of USA."
- 4. "USDA inspected for wholesomeness official inspection mark."

The following items may be stencilled or stamped on main panel of shipping container:

- 1. Name of product and number of birds in the box.
- 2. Grade mark.
- 3. Plant number. If plant number, included is printed "USDA inspected for wholesomeness official inspection mark," is of sufficient size to be easily read, it will suffice; otherwise, it may be stenciled or stamped near the official inspection mark elsewhere on the panel.

4. When product is for further processing, it shall be indicated on the box panel. Poultry product for further processing may be exported only to a registered establishment in Canada, not to storage nor to a retail outlet. Individual cartons of such product intended for further processing are to be sealed by tape or straps, or the truck must be sealed with an official USDA seal. Seals may be broken only by a health of animals inspector or by a person authorized by him at the final destination (registered establishment).

(iv) Utility grade poultry. When grading and labeling "utility" grade poultry for export to Canada, grade will be shown as "grade utility" in letters at least 1/2 inch, with the phrase "for further processing" shown

directly below the grade.

Shipping container. Shipping container will be stamped with export stamp and USDA grade utility stamp. These stamp impressions shall be on left side or lower part of label.

Ready-to-cook. Grade utility specifications for ready-to-cook stewing hens (not fowl), chickens, and turkeys will be used only when grading ready-to-cook poultry for export to Canada.

(v) Box-packed poultry. Figure 22.1 shows a sample of shipping container markings for box-packed poultry and poultry products to Canada.

Size of letters in kind name "for further processing (when required)" and grade letter--at least 1/2 inch.

Size of letters in net weight--at least 1/4 inch.

Size of letters in "Product of USA"--not less than 1/2 the size of letters in kind name.

Kind Name:

chickens	young ducks
chicken capons	mature ducks
stewing hens	young geese
young turkeys	mature geese
mature turkeys	

* NOTE: "Chicken capons" may be used
* to describe only carcass of male
* chickens desexed by mechanical
* removal of testicles.

(vi) Polifilm bags. They must be clear (semiopaque bags are not acceptable) and show:

* 1. Name and address of the manufacturer or first dealer, followed by "U.S.A." The first dealer may be either a registered tenant of an official establishment or a Canadian distributor. If first dealer, the words "prepared for" must be used.
* Address may be the local or head office followed by "U.S.A." If head office, it must be so stated.

2. Name of product.

3. Official U.S. Grade Mark.

4. "Product of U.S.A." shown clearly and boldly with letters at

least 1/2 the height of the tallest letter in the product name.

5. Official inspection mark.

6. Net weight.

7. Plant number as part of the inspection legend is acceptable.

Exporters must submit bags to Canadian authorities for label approval.

(4) Processed product; phosphates. Canadian regulations have no provisions for addition of phosphates to manufactured poultry products. Thus, products with phosphates shall not be certified and exported to Canada.

(5) Backs, necks for animal food. Backs and/or necks may be exported to Canada for animal food purposes under the following conditions:

a. If parts are wholesome and move as inspected product, kidneys must be removed.

b. If parts have kidneys, they must move as inedible product and must be decharacterized with finely powdered charcoal or Birkoline B. Any other method requires prior approval by the Canada Meat Inspection Division. Decharacterization need not be excessive to spoil the product for its intended purpose.

(i) Labeling. When backs and/or necks are shipped as inedible, they must be labeled as follows:

Decharacterized chicken backs and necks.

Inedible, unfit for food.

Product of USA.

Name and address of packer.

Plant No. _____.

(It shall not bear the official inspection legend).

Net weight.

Submit labels to Canadian officials for approval.

(ii) Certification. When above conditions are met, the inspector can issue an inedible certificate (Chart 22.3) in quadruplicate. Two

Part 22

USDA Insp. for Wholesomeness Mark with Plant Number	Name & Address of Firm, Including Country of Origin, e.g., "U.S.A."
Figure showing number of birds _____	(Kind Name) PRODUCT OF U.S.A. USDA Grade Shield
FOR FURTHER PROCESSING (when required)	
NET WEIGHT - LBS	

Figure 22.1 - Shipping container

copies are given to the packer, one copy is sent to the regional office, and one is filed in the inspector's office.

- * (6) Feathermeal (R). When feathermeal produced in an official plant is offered for export, the exporter shall apply to VS for inspection under Certification Service for inedible animal byproducts. At VS request, MPI will do such inspection on reimbursable basis.

The following certification is required:

(i) Exporter. He shall certify that (1) product was subjected to a combined heat treatment of not less than 210° F. for at least 3 hours, and 230° F. for 30 minutes; (2) the shipment originates in and is shipped directly from USA; and (3) product is in new bags (for shipments other than bulk).

(ii) Inspector. He shall make the following statement on a letterhead

type certificate:

"This product is from a federally inspected plant with facilities to process product as described in the shipper's declaration."

Charges for service should be billed to VS.

22.25 CHILE

Poultry Products

Issue MP Form 506. The following statement shall be placed on departmental letterhead and attached to the export certificate:

"This will certify that a lot of approximately _____ (pounds) of _____ (kind of poultry) covered by U.S. certificate number _____ has been processed under strict sanitary conditions and was inspected for wholesomeness by the United States Department of Agriculture at time of slaughter. This inspection was carried out under the supervision of Federal veterinarians and each carcass, including its organs, was passed and certified as being free from

evidence of communicable disease and is otherwise wholesome, sound, healthful, clean, and fit for human food."

copies. Fifth copy is for inspector's file.

Certificate should be visaed by consul of that country.

Official Veterinarian

22.27 CZECHOSLOVAKIA

Meat Products

Lard. The following certification, on reverse of regular export certificate or on departmental letterhead

*

* 22.26 COLOMBIA

Meat Products

Lard. Issue MP Form 412-7 in five

Chart 22.3 - Inedible certificate

UNITED STATES DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D. C. 20250

Date _____

Plant

No.Place.....Date.....

Name and Address of Consignor.....

Name and Address of Consignee.....

I.....hereby certify that the following described shipment consists of products which were obtained from poultry carcasses that received ante-mortem and post-mortem veterinary examination and were found to be free of diseases and/or conditions which would render the product unfit and that they have been handled and prepared in a clean and sanitary manner under the Poultry Products Inspection Act and regulations of the United States.

Kind of Product and Denaturant

Amount and Weight

Shipping Marks _____

Inspector's Signature

stationery, may accompany lard:

1. Originates from hogs found to be healthy before, during, and after slaughter, and that the meat, including fat, is suitable for human consumption without any restrictions.

2. Antioxidants were not used in producing lard.

* 22.28 DENMARK

(a) Meat Products

Fresh meat (beef) may be exported to Denmark if accompanied by the following certification, typed on USDA/APHIS letterhead stationery, signed by an MPI veterinarian, and attached to the original of MP Form 412-3:

I further certify that:

1. The meat described herein is derived from animals which were located
* in the United States or Canada during the 3-month period immediately before slaughter (or since birth for animals less than 3 months old).

2. The animals were from areas not restricted for infectious livestock diseases.

3. The areas from which the animals originated have been free of rinderpest and foot-and-mouth disease of the exotic virus type for the last 12 months, and the animals have not been vaccinated against these diseases.

4. The animals from which the herein described meat was derived were slaughtered at official establishment(s) no. _____.

5. The meat was cut up at official establishment(s) no. _____, and was prepared and packed at a temperature not exceeding 10° C. (50° F.).

6. Neither the animals nor the meat was treated with chemical substances or in any other way that would represent a health hazard to the consumers.

7. Processing, packaging, and shipment of the meat has taken place in a hygienic fashion.

Plant management must identify to the MPI veterinarian the origin of cattle from which the meat will be derived for

export to Denmark, to enable him to provide the certifications in items 1 and 2. Establishments receiving Canadian or Mexican cattle are not eligible to export to Denmark unless they have a positive system of identifying meat's origin through all stages of preparation-slaughter to final product.

Item 2 refers to tuberculosis and brucellosis. Inspectors in charge must contact the nearest VS office to be certain cattle to be slaughtered are not from areas quarantined for these diseases.

Item 6 does not refer to DES; inspected and passed meat from any official establishment will qualify under this item.

To facilitate exports to Denmark, inspectors in charge should assure that the regular and the supplemental certificates are signed by the same person (MPI veterinarian), and the serial number of MP Form 412-3 is typed on the supplemental certificate. *

(b) Poultry Products

Cooked poultry products may be exported, provided:

a. They are packed in containers bearing official inspection mark.

b. Each shipment is accompanied by a health certificate signed by an MPI veterinarian stating:

1. The product described herein was produced under official inspection.

2. Only (species) meat was used in the product which was from birds examined under official inspection before and after slaughter and were found suitable for human food.

3. The product has been heated to an internal temperature of at least 75° C. (167° F.) and does not contain additives not permitted under Danish legislation.

4. Neither the birds nor the meat, in accordance with U.S. legislation, has been treated with chemical or biological substances, or in any other way which could represent a health hazard to consumers.

Item 4 can be routinely certified on the basis that all products must be safe for human health to meet U.S. standards.

The above certification statements are to be typed in the "remarks" block of MP Form 506. Available space above the "remarks" block may be used also.

Danish officials will accept poultry products cooked to an internal temperature of 160° F., as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis.

The following additives, normally used in the United States, are permitted by Danish legislation in the amounts shown:

Butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), propyl gallate----- 50 mg/Kg

Citric acid, monoisopropyl citrate, monoglyceride citrate----- 50 mg/Kg

Algin, carrageenan, carboxymethyl, cellulose (cellulose gum), vegetable gums, methyl cellulose----- 5 gm/Kg

Anatto, carotene-----200 mg/Kg

Nitrites, sodium or potassium nitrate----- 50 mg/Kg

Ascorbic acid, erythorbic acid, sodium ascorbate, sodium erythorbate-----500 mg/Kg

Acetylated monoglycerides, diacetyl tartaric acid esters of mono- and diglycerides, mono- and diglycerides (glycerol palmitate, etc.)--- 5 gm/Kg

Disodium inosinate, disodium guanylate----- 50 mg/Kg

Monosodium glutamate----- 3 gm/Kg

Phosphates listed in section 381.147 (f)(3) of the poultry inspection regulations----- 5 gm/Kg

Dominica must be accompanied by MP Form 506, signed by an authorized MPI officer, and with statement that poultry or carcasses were not treated with estrogens, arsenical, or antimonial substances. This applies to poultry and poultry products imported or delivered for reexport.

22.30 DOMINICAN REPUBLIC

*

(a) Meat Products

Export certificate to be visaed by consul of that country.

(b) Poultry Products

Official certification is required on MP Form 506 stating that product is Grade "B" or better, and has been under refrigeration for not more than 4 months.

22.31 EGYPT (ARAB REPUBLIC OF)

*

Poultry Products

Before issuing MP Form 506, covering product to be shipped to the United Arab Republic (Egypt), inspectors must assure that all specifications set forth in the bids are met and that the following statement can be typed on the certificate:

"The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding of the carcasses in preparation for dressing and evisceration."

22.32 EQUADOR

*

Meat Products

Certificate to be visaed by consul of that country.

22.33 FRANCE

*

(a) Meat Products

Use MP Form 412-11 and MP Form 81 for fresh meats and byproducts.

(1) Livers (R). Beef and sheep

* 22.29 DOMINICA

Poultry Products

Poultry and poultry products for

livers must be inspected as follows:

a. Open bile duct by usual method.
b. Make a transverse incision across omasal impression of liver's visceral surface, sufficiently deep to cut smaller branches of bile duct.
c. Make a second transverse incision across liver's visceral surface from beside and below caudate lobe, cutting smaller branches of bile duct.

Note: This procedure is as required on beef and sheep livers for Germany (see Figure 22.2).

(2) Unscalded Stomachs (22.17(b)(2)).

(3) Branding. Organs such as livers, tongues, hearts, etc., from swine, sheep, or goats need not be branded.

(4) Pork meats. For pork or products with pork, the following statement must appear on MP Form 412-11:

"This product is derived from animals originating outside any zone restricted because of hog cholera and/or swine vesicular disease.

Ces produits de porc ou d'abats de porc ne sont pas de provenance d'animaux élevés dans une zone en quarantaine pour peste porcine ou maladie vésiculeuse de porc."

The French definition of restricted zone is that farm, county, or state(s) placed under official quarantine or other restriction due to an animal disease.

Pork and pork cuts may be certified for export if frozen for destruction of trichinae as follows:

- 30 days at -15° C. (+5° F.)
- 20 days at -23° C. (-9.4° F.)
- 12 days at -28° C. (-18.4° F.)

(5) Bulk product; storage. Bulk product may be stored, trichinae treated, and packed in a cold storage operating under Identification Service. In such case, labels (interior and exterior) will bear an inspection legend with an establishment number in

the 3000 series. MP Form 412-11 must show name, address, and establishment number of producing plant; and name, address, and establishment number of the cold storage.

(6) Cuts, packages. Boneless or bone-in cuts weighing more than 6 1/2 pounds must be branded. When small cuts of less than 6 1/2 pounds are wrapped or packaged, wrapping or package should show: (1) name, location, and license number (inspection legend) of preparing plant; (2) species and name of cut; (3) net weight; and (4) packaging date.

Individual packages or cuts shall be in containers showing above labeling features.

(7) Duplicate labels. Packages of meat, meat food product, or edible byproducts must be identified with serially numbered duplicate labels. One label shall be applied to outside of container and one to the interior of the package.

The label must show:

- 1. Serial number.
- 2. Description of product, including species from which derived.
- 3. Net weight.
- 4. Inspection legend (MR-312.2).

Item II of MP Form 412-11, "Address of the Approved Slaughterhouse or Houses," should show the plant where product was last handled or packed.

- 5. Freezing date (see 22.33(a)(10)). *

(8) Processed product. Use MP Form 412-12 to certify processed meats, including edible fats. Official inspection seal should be placed on lower left part of the certificate. Duplicate labels are not required for packaged and labeled product certified with this form.

Retail packages. All canned or frozen meat or meat food products in containers, to be sold at retail or institutional levels, shall be marked with date or code date of packing.

Date marking of packages or cans may be in figures or in code. If shown in code, such code must be given to French Ministry of Agriculture by exporter or his agent. Code information should be directed to: Service da La Reprission des Fraudes, Ministere de l'Agriculture, Paris, France.

Frozen product, meat or edible byproduct imported in large packages (bulk), is not covered by this rule.

(9) Casings. MP Form 412-12 shall be used with MPI seal impression.

Casings may be certified from unofficial premises, provided:

1. Plant preparing casings is open at all times to Federal inspectors.

2. Inspections are made periodically to insure that proper hygienic standards are maintained.

3. Casings are from animals slaughtered under Federal inspection.

4. Inspected plants from which casings are obtained are recorded under Item 11 "Origin of the foods."

(10) Freezing. Meats must be frozen and stored at -10° C. ($+14^{\circ}$ F.) or below and byproducts at -12° C. ($+10.4^{\circ}$ F.) or below. Freezing dates must be (i) stamped on both labels * (22.33(a)(7) and 22.33(b)(2)) of each carton, (ii) followed by "C" if the product has been frozen once and by "T" if it has been thawed and refrozen and (iii) shown on MP Form 81. If the freezing dates of a lot vary, enter on the MP 81 the first and last dates. The month may be spelled out or abbreviated, but it must not be shown numerically.

(11) Edible product for animal food. Such product must meet all the requirements of edible product except those for carton marking and certification. Cartons must bear all required features including inspection legend and be marked "For Animal Food - For Export to France." Issue MP Form 412-3 for meat/

byproducts and MP Form 414-3 for horse-meat/byproducts, with the additional certification typed on the reverse or on separate USDA-APHIS letterhead:

a. Product was produced from animals that originated in areas free from foot-and-mouth disease for at least 30 days prior to slaughter and was kept away from contaminated animals during transport and while in the slaughterhouse.

b. Product was produced from animals slaughtered in establishments subject to constant veterinary inspection and acknowledged free from contagious diseases.

c. Product has been trimmed of damaged or spoiled parts.

d. Product was prepared and dispatched following every normal rule of hygiene.

Certificates must also be marked "For Animal Food" and be signed by an MPI veterinarian.

Other French requirements will not apply to this product.

(12) Pharmaceutical products. Issue MP Form 17.

(b) Poultry Products

Livers. Shipment of poultry, except livers, from countries not prohibiting by law use of arsenicals, antimonials, or estrogens in production of poultry is prohibited. Only livers can be shipped to France from USA.

(1) **Labeling.** Shipping containers must bear all mandatory labeling information. An additional label with inspection legend and plant number must be placed on top of product inside shipping container. Freezing dates must be shown on inside and outside labels. All individual containers placed within a shipping container shall be fully labeled on the outside.

(2) **Freezing.** Product must be frozen and stored at -12° C. ($+10.4^{\circ}$ F.)

or below. Other freezing requirements
* are the same as for meat (see 22.33(a)
(10)).

(3) Certification. Issue MP Form 506, MP Form 81, and MP Form 82. These forms must be signed by an MPI veterinarian. The name of the ship by which the product is transported should be shown on MP Form 82 and on MP Form 506 (under "remarks").

* 22.34 GERMANY (EAST GERMANY)

(a) Meat Byproducts

Use MP Form 412-3. Upon plant's request, the MPI veterinarian signing the certificate may certify and sign on its reverse side the following required information:

1. Byproducts were produced in plants under constant veterinary supervision.

2. Animals, from which byproducts were obtained, originate from stock free of acute animal epidemics--hog pest, hoof-and-mouth disease, etc.--during the last 3 months.

3. Animals from which byproducts were obtained were examined by a veterinarian, before and after slaughter, and were found healthy.

4. Territories through which swine were transported to port of loading, and port of loading itself, were not subject to any traffic restrictions for swine pest and hoof-and-mouth disease.

5. Byproducts are fit for human consumption without any restrictions, and do not contain any preservatives.

6. Wrapping material used is acceptable from a veterinary hygienic viewpoint.

7. Means of transportation have been disinfected with procedure recognized by legal authority. Means of transportation and condition of loading correspond to minimum requirements.

8. Animals from which byproducts were obtained were not treated with estrogens, hormones or other active

substances, nor with sedatives forming residues in the organism which are dangerous to human health.

Hog cholera restriction. Hog pest is the European term for hog cholera. Pork byproducts must be obtained from hogs that (1) originate in States with a quarantine program for hog cholera, and (2) are free of hog cholera quarantine restrictions when shipped for slaughter.

(b) Poultry Products

On an individual request basis, veterinary inspectors may state on export certificates covering shipments passing through East Germany that USA is free from hoof-and-mouth disease.

22.35 GERMANY (WEST GERMANY) *

(a) Meat Products

(1) Plant approval.

(i) Application. Plants interested in exporting meat to Germany must contact the circuit supervisor through the inspector in charge, and submit a completed MP Form 31, "Establishment Application for Export of Meat to the Federal Republic of Germany." Outside freezer warehouses storing product for Germany must also be approved. Such establishments must operate under regular Federal inspection or Identification Service.

(ii) Requirements. They are:

1. Separate facilities for slaughtering suspect animals or acceptable arrangement for such slaughtering at other official plants.

2. A health certification, for each employee working with meat, to be carried out at time of hiring and thereafter annually. Health certificates must be kept on file and available to the inspector in charge.

3. Provisions for cleaning and disinfection of livestock transport vehicles, either on or off the premises of official plant.

4. A separate room or area for

flushing, cleaning, and separating stomachs and intestines. If this operation is not separate from the slaughter area, provisions must be made for effectively confining wastes and splash from other operations by such means as partial partitions, separate drainage, etc.

(iii) **Plant certification.** When MP Form 31 is approved and signed by FO, West German authorities will be notified. The effective date of a plant's eligibility will be upon official publication of the plant's identity in West Germany. This will be transmitted to RD's when received by FO-FP. Plants will be certified according to type of operation (slaughter, cut-up, processing). Military shipments need not originate in a certified plant.

*Final approval will take place upon
 *plant inspection by designated German
 *veterinarian.

(b) Fresh Meat Products

Issue MP Form 410-10 for fresh meats and edible organs.

(1) **Pork (R).** Besides MP Form 410-10, also issue MP Form 410-12 for pork products. Before issuing this form, the following conditions must be met:

a. Hogs are satisfactorily identified to the inspector as coming from States with a quarantine program for brucellosis and cholera, and do not originate from quarantined brucellosis or cholera herds.

b. Product identity is maintained until packed for export. Porcine infectious encephalomyelitis and foot-and-mouth disease do not exist in USA.

Hog carcasses may be shipped without heads.

Fresh pork tongues are not eligible for shipment.

Fresh pork fatbacks or pork bellies may be shipped in pieces weighing at least 7 pounds. Fatback, with rind removed, must be packed with five

pieces to a package.

(2) **Beef, Veal.** Besides MP Form 410-10, also issue MP Form 410-13 for beef products. Beef products, from animals originating in modified, certified areas, or certified brucellosis-free areas, will qualify under Section III(1)(d) of MP Form 410-13. Establishments should contact Federal and/or State veterinary animal disease control officials for brucellosis certification.

(i) **Carcass.** Skinned veal carcasses weighing not more than 165 pounds and beef carcasses may be shipped in halves and quarters without heads. Beef and veal carcasses are permitted entry with or without kidneys and kidney fat. If kidneys and kidney fat are attached, the kidneys must be exposed.

(ii) **Tongues (R).** Fresh beef tongues must be incised by the inspector on the ventral surface from tip to base as further examination for cysticercosis. The incision should be 3-4 inches lengthwise in the muscles on the lower side without heavily damaging tongue's body. Fresh beef tongues must be frozen for at least 6 days at temperatures not higher than -10° C. (+14° F.) before export certification.

(3) **Livers (R).** Hepatic lymph nodes are to be attached and incised by a number of incisions.

Beef and sheep livers (R). Bile duct will be opened by normal method. In addition, a transverse incision will be made across the omasal impression of liver's visceral surface, sufficiently deep to cut the smaller branches of the bile duct. A second transverse incision will then be made across liver's visceral surface from beside and below the caudate lobe cutting the smaller branches of the bile duct. Figure 22.2 illustrates location and extent of these incisions.

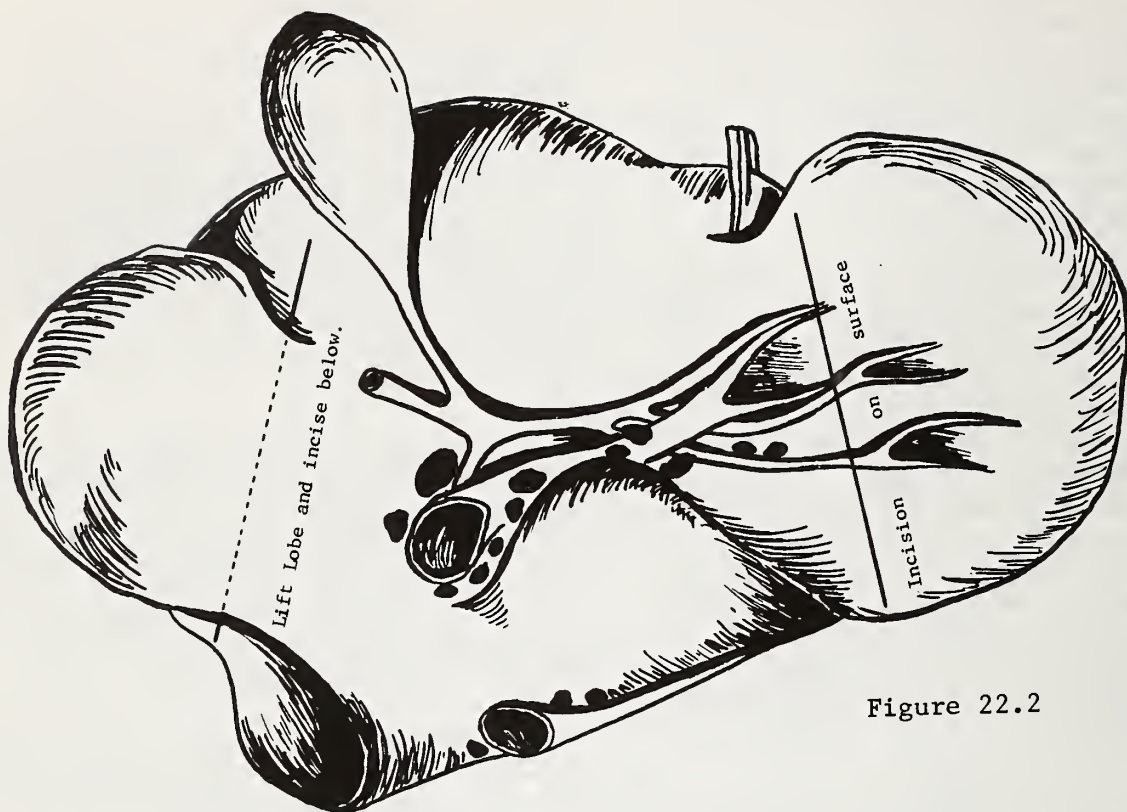


Figure 22.2

(4) **Marking.**

(i) **Carcass.** Quarters and halves of all species must be marked to identify whole carcasses. Carcasses weighing over 130 pounds shall have each half branded on outer side of round, loin, belly, shoulder and rib pleura surface. Those weighing less than 130 pounds shall be branded on each shoulder and outer side of each round.

Hog sides must be marked to identify whole carcasses.

(ii) **Livers.** All livers shall be marked with a burning brand.

(iii) **Heads, tongues, hearts, parts.** Heads, tongues, hearts and parts, other than ends of extremities, shall be marked with an ink or burning brand.

Organs of cattle less than 3 months old, tongues and hearts of sheep and goats, and hearts of hogs need not be marked.

(5) **Labeling.** Labels applied to products must also bear a mark as described in 22.32(b)(4).

(i) **Bulk packages; shipping containers.** Bulk packages and shipping containers of meat, meat food products, and byproducts must have an approved label. Label inspection legend must be so placed to be destroyed on package opening. Thus, labels should be applied on cartons at junction of closed lid flaps, or at junction of top and bottom on telescope cartons. Labels must show:

1. Serial number.
2. Inspection legend with establishment number.
3. Product name.
4. Species of animal from which derived.
5. Net weight.

(ii) **Consumer packages.** Fresh, frozen meat products in consumer packages must carry day, month, and year

of production in that order such as 26-2-73. The label would read: "Hergestellt am _____" (manufactured on). The packages also carry the German statement "Auch bei Kuehlung nur begrenzt haltbar." This means that shelf life is limited even when refrigerated.

(c) Processed Meat Product

Issue MP Form 410-11. German law defines processed meat as having been treated by one of the following methods:

1. Heating to a minimum internal meat temperature of 149° F. (65° C.).
2. Pickling or curing so that meat contains at least 4 percent salt.
3. Rendering of fats.

(1) Net weight. Labels of consumer packages must show weight of meat or meat filling (including sausage) at time of packaging or canning. If product contains ingredients other than meat, total net weight is also required on the label.

Liquid or concentrated meat soups may have volume stated on label in lieu of total net weight. If meat contains bone or loses weight from further processing after packaging or canning, a statement to this effect is required on the label.

(2) Production date. Consumer package products, capable of storage without refrigeration for at least one year, must carry production year such as "1973." It may be stamped or embossed on the can or package. Coding is not allowed.

Frozen products in consumer packages, dry sausages, and cured cooked meats--ham, frankfurters--must carry month and year of production such as "2-77." The label should read "hergestellt am _____" (manufactured on). Coding is not allowed.

(3) Lard (R). Lard must be prepared without refining. It shall not be older than 8 weeks from time of production

to export. Lard may be exported only in the following containers:

a. Wooden boxes holding 25 kilograms (approximately 55 pounds) with one partition forming two 12.5 kilogram parcels. Wooden boxes must be lined with impermeable paper to completely cover the product.

b. Carton holding 10 kilograms (approximately 22 pounds). Carton must be made of impermeable material or be lined with paper as above.

c. Metal drums approximately 180 kilograms capacity (approximately 397 pounds) whose inside walls are of acceptable, noncorrosive material.

(i) Additives, antioxidants. The following may be added to lard in unspecified amounts and without declaration: sodium citrate, ascorbic acid, sodium ascorbate, erythorbic acid, sodium erythorbate, tocopherols with acetic acid and with fat-forming fatty acids--stearic, oleic, linoleic, linolenic, palmitic and myristic.

(ii) Sampling. Laboratory samples should be submitted for presence of BHT, BHA, and gallates, which are prohibited additives, and for peroxide values not exceeding four. To get a representative shipment picture, sufficient samples should be taken from the final package (drum, box, etc.). For example, if lard is from a single lot or holding tank, sample eight or nine drums, and take one sample from the first lard drawn. Equal parts of four of these single samples (not more than four) can be combined into a composite sample.

(iii) Antioxidant restriction waived. Restriction on antioxidants in lard may be waived, for special purchases intended for Berlin storage purposes when specifically requested by foreign importer. Certificates for shipments containing BHA, BHT, and/or gallates should be modified by a statement indicating presence and amounts of antioxidants.

(4) Shipments to military. Certification. May be made at producing plants by MPI veterinarians for direct shipments to Germany or at various collection points by military veterinary medical officers.

a. Fresh or other than shelf stable canned products, issue:

1. MP Form 412-3, Export Certificate.

2. MP Form 62, "Health Certificate for the Importation of Beef and Pork and of Products Manufactured from such Meat". When the MP 62 is signed by an APHIS veterinary medical officer, the terms "Veterinary Officer" and "Veterinaroff" adjoining the signature line should be deleted. Distribution is the same as for MP 412-3. All four copies should be signed individually.

3. Export stamps - do not issue for military shipments.

b. Containerized shipments - shelf-stable canned meat products.

1. Prepare a "3x5" card (typed or printed) bearing the following statement:

"ALLES FLEISCH UND FLEISCHERZEUGNISSE VON RIND, KALB, SCHWEIN, SCHAF ODER ZIEGE, DIE IN DOSEN ODER LUFTDICHT VERSCHLOSSENEN BEHAELTNISSEN IN DIESEM CONTAINER ENHALTEN SIND, SIND IN DIESEN DOSEN ODER BEHAELTNISSEN DURCH ERHITZEN AUF MINDESTENS 100 GRAD C HALTBAR GEMACHT WORDEN."

OFFICIAL SIGNATURE

The English translation is as follows:

"All meat and meat products of beef, veal, pork, mutton, or goat in cans or hermetically sealed packages that are in this container, have been preserved in these cans or packages by heat of at least 100° C."

2. Place date in upper left corner and container number in upper right corner of card.

3. Card must be attached to rear door of container.

4. Issue MP 412-3 with same German statement as required in 1 above placed

on reverse side. Make normal distribution except that the exporter should be informed that the original is to be placed with other documents, such as the manifest, inside the container.

5. Export stamps should not be issued.

(d) Nonfood Product

(1) Pancreatic glands. Undenatured beef pancreatic glands shall be accompanied by MP Form 415-3. Each carton must bear an export stamp and be marked "Beef Pancreatic Glands for Pharmaceutical Use Only."

(2) Inedible product. Undenatured lungs and lung lobes, other than those condemned on post-mortem inspection, may be exported from any official establishment to West Germany if properly identified, certified, and consigned to a West German pet food plant. Other inedible product may be exported to West Germany under the same conditions if denatured (MR 325.13).

(3) Edible product intended for animal food. It does not need to meet other German requirements if consigned to a West German pet food plant; however, it must meet U.S. regulations for edible product. Cartons must bear inspection legend and be marked "For Animal Food - For Export to West Germany."

Issue MP Form 415-3 for inedible meat/byproducts and MP Form 412-3 for edible meat/byproducts, with the following additional certification typed on USDA-FSQS letterhead and attached to the export certificate: *

a. Animals from which the product is derived were slaughtered at official establishment No. ____, where they were subject to ante- and post-mortem inspection and were found free of contagious diseases.

b. Animals referred to in a. originated from premises located within a radius of 10 kilometers (6.29 miles) in which no case of foot-and-mouth disease was officially noted within

30 days before animals' shipment.

Note: The United States is free from foot-and-mouth disease.

c. Animals referred to in a. originated in herds in which no hog cholera or Teschen's disease has been officially noted within 30 days prior to shipment of the animals.

Certificates must also indicate "For Animal Food" and must be signed by an MPI veterinarian.

(e) Storage

Product for export to Germany must be stored either in official premises or in approved warehouses operating under Identification Service.

(f) Poultry Products

They may be exported only from certified official plants. However, products for U.S. military forces may originate in noncertified plants.

(1) Plant approval. Plant management desiring to establish plant eligibility should submit a completed MP Form 31 through area supervisor to RD, who forwards it to FO-FP for transmittal to the German Government. Shipments cannot be made until establishment's name and number are published in the German "Bundesgesetzblatt." Type of operations--slaughter, processing, cutup--should be identified on MP 31. Upon application receipt, RD will designate and assign a veterinarian to review the plant and determine whether it meets the German requirements, which may be found in the German ordinance, "GVFGI," available at regional offices.

Cold storage plants, where product is stored before shipment to Germany, must submit a completed application (MP Form 526) to RD to be approved. RD will furnish names of such approved storages to FO-FP for transmittal to the German Government.

(2) German Definitions.

(i) Fresh. Includes frozen carcasses,

cutup poultry, and giblets.

(ii) Processed. Poultry heat treated to a minimum internal temperature of 149° F., or cured with a minimum salt content of 4 percent, or cured and smoked with a minimum salt content of 2 percent.

(3) Forms.

(i) Commercial shipments. Use Forms MP 58, MP 70, and MP 506 for fresh poultry, and MP 59, MP 70, and MP 506 for processed poultry.

(ii) Military shipments. Use MP Form 70.

(iii) Exception. MP Form 70 is not required for shipments of poultry heated to a minimum internal temperature of 149° F.

(iv) MP Form 70. This form can be completed for a flock only after the veterinary inspector in charge determines, from the State Veterinarian in the State of flock's origin or from the appropriate VS regional office, that an outbreak of fowl cholera, fowl pest, or Newcastle disease was not officially noted in that flock within 40 days before slaughter, and that such flock is not currently quarantined for outbreaks of diseases communicable to poultry. Plant management is required to identify flocks and their origin to the veterinary inspector in charge sufficiently in advance of slaughter so that such determination can be made.

(v) MP Form 59. Under item iv(f), enter "July 24, 1973," in the space following "date" and "IS-73" in the space following the German word "Bundesgesetzbl."

(4) Labeling and grade mark.

Product must be marked by grade and labeled according to quality and labeling standards adopted in Germany. Marking must be in German, clearly visible and legible.

All packaged product must be labeled and identified with a grade mark and with a mark in the exact following form:



The establishment number will be that of the plant making the shipment. Letters and figures in the stamp must be at least 2 millimeters high. This mark will be considered part of the label and should be printed on labels submitted to STS-LP for approval. Plain bags or cartons may not be used.

Under U.S. inspection regulations, all consumer packaged poultry--halves, breasts, legs, thighs, and drumsticks bearing letter grade designations (A, B, or C)--must be officially graded by licensed grader of the Grading Branch, Poultry Division, AMS.

Exception! Regulations do not apply to rock cornish game hens, guineas, boneless rolls, and certain parts--wings, backs, necks, tails, and giblets.

Product labeled "deep frozen" must meet extremely restrictive requirements. It may be desirable to avoid this term and use "frozen."

Labels with German language may be applied by using stickers which cannot be removed, or by inserts placed between product and wrap. However, labeling shall be clearly visible and of approximately same size, type, and boldness of U.S. printing.

Labels shall be sent to STS-LP for approval.

(5) Backs. When poultry or poultry products for export to Germany include ready-to-cook poultry "backs," "stripped backs," "backs and necks," or any combination, the inspector (or grader) shall add the following German wording on the certificate

after name or kind of product (appropriate space): "Huehnerschlachtabfall, Geniessbar." This term means "byproduct" and is desired by German officials. It does not apply to any other product and should not be used for whole carcasses; i.e., fryers, young turkeys, etc.

22.36 GREAT BRITAIN - UNITED KINGDOM (a) Meat Products

Meat and meat food products, except those for U.S. military forces, must originate in MPI certified plants.

(1) Plant approval. Plants, including horsemeat plants, desiring to export to the United Kingdom (UK) must meet the requirements of this section and submit an application (MP Form 67) through RD to the Deputy Administrator.

(i) Facilities and equipment. Rooms or areas where stomachs or intestines are emptied should be adequately separated from slaughtering and dressing operations and from any area where meat or byproducts are handled or stored. This may be accomplished by physical means, such as shields, walls or distance.

Wooden pallets may not be used near or for exposed product.

(ii) Water supply. In canneries, a bacteriological examination of the water supply must be done monthly; in other plants, more frequently than once yearly for municipal water and more frequently than twice yearly for well water.

(iii) Clothing. Employees handling edible product or working in edible product areas must wear suitable protective clothing, including head covering and footwear (with rubber or plastic soles), capable of being cleaned and kept clean. Street clothing is not permitted.

(iv) Canning. Seams of can ends should be routinely checked. Hydrostatic retorts must be cleaned as necessary and replacement water must be added to cooling water reservoirs to prevent buildup of organic material. Can cooling water should be checked periodically and kept clean. The level of available chlorine in this water should not fall below .5 ppm and should be checked frequently. After retorting, cans should be cooled and thoroughly dry before manually handled. All can handling equipment must be easily cleaned.

(2) Eligible product; certification. It is the responsibility of the importer to assure that products meet the compositional standards expressed in the British "Sausage or Other Regulations 1967."

All certificates and supplementary statements must be signed by an MPI veterinarian. A copy of the certificates, MP Form 412-3 or MP Form 414-3, must be attached to and remain with the original certificates. Certain federally inspected plants are approved by VS for immediate slaughter of cattle, sheep, and swine from Canada, and for cattle and sheep from Mexico. Meat and byproducts produced in such plants should not be certified for export to UK unless arrangements, satisfactory to the veterinarian in charge, are made to identify and segregate the articles from product intended for export to UK. The following products may be exported:

(i) Fresh. Meat and byproducts from cattle, calves, sheep, and equines. For meat and byproducts from cattle, calves, and sheep, issue MP Form 412-3, MP Form 412-10, and MP Form 93. The animal disease situation in the United States is such that the required statement on MP Form 93 can be routinely made.

For meat and byproducts from equines (horse, ass, mule), issue MP Form

414-3 and MP Form 414-4. The following typewritten statement should be added on the reverse of MP Form 414-3: "This consignment does not contain a mixture of any meat, byproducts, or any other product derived from any ruminant or swine, nor any other product derived from horse, ass, or mule."

(ii) Fresh pork for military forces. Fresh meat/byproducts from swine may be shipped only to U.S. military forces.

Issue MP Form 412-3 with the following statements:

"The pigs, from which the meat, products, or byproducts were obtained, were derived from U.S. premises which (a) have been free from swine fever for the preceding 12 months, and (b) were not within 20 miles of any premises where an outbreak of swine fever has been recorded in the preceding 12 months."

"The refrigerated pork meat and byproducts, and the processed pork products are from federally inspected slaughterhouses and processed products (such as sausages) are from plants which obtain meat exclusively from federally inspected plants."

(iii) Cured. Cured hams/bacon may be exported.

Issue MP Form 412-3 with a statement typed thereon describing the curing process used, which shall be one of the following:

1. Pumping with brine under a pressure of 80 pounds or more to the square inch and subsequently soaking in brine or dry salting for at least 4 days.

2. Salting (wet or dry) for at least 10 days.

3. Pumping with brine under a pressure of 50 pounds (PSI) with subsequent smoking for at least 12 hours at a temperature not less than 120° F. for bacon.

(iv) Additional certificates for hams and bacon. U.K. requires additional certification on USDA letterhead as

*
*
*

* follows, to be signed by an MPI
* veterinarian:

* 1. The pigs from which the bacon or
* ham is derived:

* a. Have been in the United States
* of America for at least 28 days
* immediately prior to slaughter.

* b. Have been subjected to ante- and
* post-mortem inspection by a veterinary
* officer approved by the Government of
* the United States of America, and
* found to be healthy.

* c. Do not originate from premises
* where foot-and-mouth disease, hog
* cholera, swine fever, swine vesicular
* disease, or Teschen disease have
* occurred in the 3 months immediately
* prior to slaughter.

* d. Do not originate from any pre-
* mises which are under any restriction
* imposed in connection with foot-and-
* mouth disease, nor are situated within
* 10 km of any premises where an outbreak
* of foot-and-mouth disease has occurred
* within 28 days immediately prior to
* slaughter.

* e. Do not originate from any pre-
* mises which are under any restriction
* imposed in connection with classical
* swine fever (hog cholera), swine
* vesicular disease, or Teschen disease,
* nor are situated within 2 km of any
* premises where an outbreak of any of
* these diseases has occurred within 40
* days immediately prior to slaughter.

* f. Have been slaughtered at an
* abattoir not under any restriction
* imposed in connection with foot-and-
* mouth disease, hog cholera (classical
* swine fever), swine vesicular disease,
* or Teschen disease nor, in the case of
* foot-and-mouth disease, situated within
* 10 km of premises where an outbreak of
* the disease, has occurred within the
* previous 28 days nor, in the case of
* hog cholera (classical swine fever),
* swine vesicular disease, or Teschen
* disease, are situated within a radius
* of 2 km of any premises where an out-
* break of any of these diseases has
* occurred within the previous 40 days
* immediately prior to slaughter.

2. African swine fever has not
occurred in the United States of
America during the previous 12 months.

(v) Cooked. Meat/byproducts from
all species must be fully cooked. UK
considers meat fully cooked if pink
juices cannot be expressed. Cooked
beef fat tissue solids (CBFTS) and
their raw materials must be from MPI
certified plants. Issue MP Form 412-3
and MP Form 412-10. Add the following
typewritten statement on the reverse
of MP 412-3: "I certify that the meat
described in the schedule below has
been prepared under the terms and
conditions of an official certificate
recognized by the Minister of Agricul-
ture, Fisheries and Food, and the
Secretary of State for Scotland in
accordance with the provisions of the
Imported Food Regulations 1968 (or the
Imported Food (Scotland) Regulations
1968)."

(vi) Canned. Shelf-stable canned
product from all species, packed in
hermetically sealed metal or glass
containers, may also be exported.
Issue MP Form 412-3.

(vii) Product for U.S. military
forces. Certification requirements
for product other than fresh pork
(see 22.36(a)(2)(ii)) are the same as
for commercial shipments.

(viii) "Papain" Kidneys. When they
are to be shipped for edible purposes
they must be (1) from federally
inspected carcasses, (2) handled as
edible product, (3) kept identified,
and (4) packed in containers labeled
"Beef Kidneys - Tendered with
Papain - For Export Only."

(ix) Calves Stomachs. Calves sto-
machs for the manufacture of rennet
may be exported to U.K. under the
following conditions:

1. They must be derived from
inspected and passed animals.

- * 2. Cartons may not bear the inspection legend and must be marked "not for human consumption - for export to U.K."
- * 3. On USDA/FSQS letterhead stationery, issue the following statements, signed by an MPI veterinarian:
- * a. The offals are derived from abattoirs which are subject to Federal meat inspection;
- * b. The offals are derived from animals which have been in the United States of America for at least 28 days immediately prior to slaughter;
- * c. There has been no outbreak of foot-and-mouth disease in the United States of America during the previous 12 months.
- * (x) Casings. They must be:
1. Accompanied by a declaration on USDA letterhead stationery signed by an authorized veterinary officer stating that casings were cleaned and scraped.
2. Identified by approved label with inspection legend including an establishment number in the 3,000 series (Food Inspection Service). To be eligible for inspection mark, casings must be sanitarily handled and from official plants, or must be packed under Food Inspection Service.
3. Upon exporter's request, accompanied by MP Form 415-5.
- * (xi) Fats, oils.
1. Certification. Issue MP Form 412-3. Include the following on the export certificate:
- a. Location of tanks. For example, Port #3 or Starboard #2 shall be shown in the space for "Shipping Marks" and "Stamp Numbers." Tanks shall be identified again in the "No. Column" as P-3 or S-2.
- b. For each tank, the estimated product weight shall be listed in the weight column. Such weight may be obtained from marine surveyor.
- c. A statement of cleanliness should be made in the description column to read: "Tanks were inspected and found to be clean."
2. Requirements:
- a. Ship tanks. They will be inspected and passed for cleanliness before product is loaded onto the ship. Marine surveyors will do this inspection under general inspector's supervision. To be acceptable, tanks must be clean, dry, and free of residues from previous cargoes.
- b. Product from I.D. Service. When product is shipped from an Identification (ID) Service place, an inventory of federally inspected lard or rendered fats will be maintained. Records will include additions to and removals from each storage tank. Inspector should be able to estimate product amount in storage at any time. An inspection opening is required on each tank. Tank connection to any line will be broken by removal of a 1-foot section of pipe when tank is sealed. Transfer from tank to ship is permitted only through a line without other connections than to the tank. Product transfer may also be accomplished by use of tank trucks. Ship tanks shall be examined to assure they are empty before operations start. Loading will be done under continuous supervision of the inspector. If operations are interrupted for any reason, the hatch on the tank must be sealed. The seal must not be broken until operations are resumed.
- c. Label. Approved label(s) bearing printed inspection legend with establishment number (317.2) will be attached to the export certificate. Establishment number will be in the 3,000 series for product shipped from an ID Service installation. One export stamp will be issued for each ship's tank. Stamps shall be attached to all hatches of filled tanks. Original export certificate and attached label(s) shall be delivered to the shipper, who shall deliver them to the chief officer of the vessel carrying the shipment. The chief officer shall present the certificate and label(s)

to the port health authority on arrival in UK.

d. Antioxidants. Edible fats and oils may contain antioxidants in the following amounts:

Propyl gallate, octylgallate, dodecylgallate, or any mixture of the three-----100 ppm
Butylated hydroxyanisole (BHA)-200 ppm
Butylated hydroxytoluene (BHT)-200 ppm
Any mixture of BHA and BHT-----200 ppm
Citric Acid-----100 ppm

When product contains antioxidants, the label must include a description of antioxidants, and maximum amount expressed in parts per million.

(3) Marking, labeling. UK recognizes the Federal meat inspection legend, with establishment number of producing plant, as being the "official certificate" for importation of product from the United States. Such legend must be as required by regulations (312.2), and must be affixed to all shipping cartons. For large containerized shipments (vans), it must be attached to the container. If the container holds product from more than one plant, it must bear an inspection legend from each official plant represented by the product inside. Legend or product label with inspection legend may be applied to containers at places outside official plants by using ID Service (R).

* To comply with regulations (322.4),
* issue MP Form 412-3 and mark outside
* containers as required by Section
* 312.8 of the regulations.

(4) Prohibited importation. The following importations are prohibited:

a. Fresh pork/byproducts (except to U.S. military forces; 22.36(a)(2)(ii)).

b. Scrap meat. Meat consisting of scraps, trimmings, or other pieces (with or without bone) of such shape or in such condition as to afford insufficient means of identification with a definite part of a carcass.

c. Any carcass part chopped or

minced with or without spices, cereal products, salt, flavoring, vegetables, or other ingredients.

Exception: Beef patties, flake steaks, fresh beef or pork sausage, etc., may be shipped to the military.

d. Heads without submaxillary lymph nodes.

e. Livers without hepatic lymph nodes. These nodes must be incised (R) and left attached to the livers. Livers not meeting this requirement will be rejected.

f. Boneless meat from calves less than 3 months old.

(5) Ports of Entry. Fresh, chilled, or frozen meats or byproducts may enter UK only through the following ports: Avonmouth, Cardiff, Dover (Eastern Docks), Felixstowe, Folkestone, Great Yarmouth, Grimsby, Harwich, Liverpool, London (Royal Group), London (Tilbury), Newhaven, Plymouth, Sheerness, Southampton, and Tyne (North Shields).

Processed or canned products are permitted entry at all ports.

(b) Poultry Products

(1) Plant approval. Federally inspected plants desiring to export fresh poultry products to UK must apply to RD. MP Form 31 shall be used. In certifying such plants, RD will apply the same criteria used in certifying poultry plants for slaughter/cutup to West Germany. Plants certified for West Germany are considered certified also for UK and need not apply for additional certification.

Exception: Federally inspected plants may export cooked poultry without specific approval.

(2) Eligible product; certification.

(i) Fresh poultry. The definition of "fresh poultry" for UK includes frozen carcasses and cut-up poultry, and giblets. Carcasses must be fully eviscerated and not contain or be

accompanied by any offal (necks and giblets).

Exports of fresh poultry must meet the requirements in the European Economic Community (EEC) Directive 71/118, and must originate in MPI certified plants. Those for use by U.S. forces can originate in any official poultry plant, but must be accompanied by MP Form 506, MP Form 412-14, and MP Form 40.

The official poultry inspection legend will fulfill the "health marking" requirements (Item 30, Chapter II, EEC Directive 71/118). Under conditions outlined on MP Form 412-14, item (b), official establishments and/or flock, management will be required to furnish written certification by their veterinarian attesting compliance with requirements regarding health of originating flock. This serves as basis for certification required of the official veterinarian at slaughtering establishment (MP Form 412-14). The following additional statement shall appear on MP Form 412-14 above the official veterinarian's signature: "The whole of the consignment described above was derived from poultry which were hatched, reared, and slaughtered in a State in which, after due inquiry, I am satisfied that an outbreak of a velogenic strain of Newcastle Disease has not been recorded in the past 6 months." The MPI veterinarian will substantiate the official status of disease in areas by conferring with responsible VS officials.

(ii) Cooked/canned poultry. Exports of cooked poultry products can originate in any federally inspected plant (see 22.33(b)(1)). Issue MP Form 506.

Plants producing canned poultry products should meet the requirements in section 22.33(a)(1)(ii) and (iv).

(iii) Dehydrated poultry; rendered fat. Dehydrated chicken (poultry) and rendered poultry fat may be certified for export without issuing MP Form

412-14. Allowances for antioxidants are specific. Butylated hydroxyanisole and butylated hydroxytoluene are permitted in anhydrous edible oils and fats to the extent of 200 ppm. Propyl gallate is permitted to the extent of 100 ppm.

(3) Ships' stores. When poultry carcasses are exported for ships' stores, the following requirements must be met:

- a. Eviscerated carcasses may be accompanied by giblets.
- b. A specific veterinary certificate is not required.
- c. Carcasses must be frozen.
- d. Consignments must be imported into the port where poultry will be loaded on the ship. Cross country journeys of consignments between ports will not be permitted.
- e. Consignment must be moved, on landing, directly to a bonded warehouse at the port of import supplying the ship, and must be held there under Custom's bond. Poultry supplies should be taken directly from warehouse to ship.

If all these conditions are not met, importations for ships' stores must meet the same requirements as imports of poultry into UK.

22.37 GREECE

(a) Meat Products

For fresh (frozen) meat and meat products, issue the regular export certificate and a veterinary health certificate on departmental letterhead containing the following information:

1. Animal species.
2. Description of item.
3. Slaughter date(s) or date(s) product was placed in freezer. Product must be placed in freezer within 48 hours after slaughter.
4. Name and address of exporter.
5. A statement that the product is from animals free from evidence of contagious disease, and from areas which were free of foot-and-mouth

*

disease for 3 months before slaughter.

6. A statement that preparation, packaging, and freezing were done under good hygienic conditions.

(1) Sides, quarters. Beef halves and quarters shall be wrapped in a double layer, and sheep and pork carcasses in a single layer of white, sparsely woven cotton cloth, covered with plastic type material and a jute bag.

(2) Boneless product. Bone-in and boneless cuts of beef, sheep, and pork and boneless bulk meats should be wrapped with a plastic type durable material.

(3) Trimmings. Small meat trimmings are not permitted in boneless product.

* (4) Cartons. All cartons of product must not exceed 66 pounds net weight, and must be marked with:

1. Country of origin.
2. Name and address of exporter.
3. Species.
4. Product name.
5. Slaughter date(s) or date(s) product was placed in freezer.

(5) Canned product. For canned products the following certifications must be entered on the back of MP Form 412-3 and signed by the inspector:

1. "These products were derived from _____" (species of animals).

2. "These products have been inspected at loading and found wholesome."

3. "These products are marketed in the same form and composition in the United States."

Labeling. Code markings may be used provided code identification is given to Veterinary Service, Greek Ministry of Agriculture. The following must be shown on the can or its label:

1. Country of origin and name of manufacturer.

2. Name of canned product.

3. Statement that can is sterilized (shelf stable) or pasteurized (perishable). If sterilized, date of preparation, if pasteurized, date of preparation and maximum time limit of 2 years within which the product may be marketed for consumption.

(6) Storage time. Frozen product in storage must not exceed the following time:

Beef - 10 months.

Pork - 6 months.

Lamb and Mutton - 8 months.

Byproduct - 5 months.

(b) Poultry Products

MP Form 506, may be issued when the following requirements are met:

1. Each item of frozen poultry must be wrapped in clear or semitransparent polyethylene (plastic film or bags), water proof paper, or waxed overwrap cartons.

2. Poultry shall be stored in cold storage chambers under a temperature of -18° to -20° C. (-0.4° F. to -4° F.)* or below, and hygroscopic conditions of 85 percent (relative humidity). Not more than 15° C. temperature between air and products.

3. A visual inspection of frozen poultry shall be made to assure product is normal and does not show any difference in color, or evidence of dehydration or freezer burn, and is free from mold or other evidence of spoilage. Product not meeting these requirements will be seized and destroyed by Greek authorities.

4. Poultry products must not be stored more than 8 months from slaughter to consumption date. Exporters should assure that sufficient storage time is left for product to be marketed in Greece within the 8-month period.

(1) Labeling. Immediate containers (plastic bags or other wrappers) must bear a printed label showing species, establishment name and number and

country of origin. Shipping containers must bear the words "For Export to Greece," applied by a stencil or rubber stamp, in boldtype letters at least 1 inch high. This wording requires only local approval and may be placed close to approved labeling on main panel. Slaughter date(s) or date(s) product was placed in freezer must be stamped on all cartons. Poultry product must be in freezer within 24 hours after slaughter. If codes are used in lieu of dates, the codes must be furnished in advance by exporter to Greek Veterinary Service.

(2) Greek examination. Upon importation, frozen poultry products will be given a visual inspection and a laboratory examination by Greek authorities.

(3) MP Form 506. It must show slaughter date(s), or date(s) product was placed in freezer, and must be validated by Greek Consulate or Embassy before shipment.

(4) Estrogen certification. Estrogen requirements and certification are the same as for Italy.

* 22.38 GUADALUPE

* Exports to Guadalupe, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance of shipments to the Chef du Service Veterinaire, Direction Departementale de L'Agriculture Service Veterinaire, Jardin Botanique, Circonvallation, 97 100 Basse Terre, Guadalupe.

* 22.39 GUATEMALA

Meat Products

Export certificate to be visaed by consul of that country.

22.40 HAITI

Meat Products

Casings. Export certificate to be visaed by consul of that country.

22.41 HONG KONG

(a) Meat Products

Issue MP Form 412-3 and list products individually. The wording "miscellaneous meat products" is unacceptable.

(1) Prohibited product. The following meats and meat byproducts are prohibited entry:

a. Scrap meat--meat consisting of scraps, trimmings, or other pieces (with or without bone) of shape or condition to prevent identification with a definite carcass part.

b. Carcasses with pleura or peritoneum removed (except swine).

c. Meat without skeletal lymph nodes (except mutton and lamb).

(2) Horsemeat; restriction. Horsemeat may be exported to Hong Kong provided:

a. An application is submitted to and is approved by the Director, Medical and Health Services, Urban Services Department (USD), Hong Kong.

b. The product is shipped under refrigeration and is accompanied by a certificate issued by MPI. Such certificate should state that the product is: (1) from animals that received ante- and post-mortem inspection and were found free from disease, and (2) fit for human consumption and suitable for export. The certificate should also state that all necessary precautions for preventing danger to public health were taken during meat dressing, preparing, and packing.

c. Upon consignment arrival and within 24 hours, a written report is made to USD including product amount and description, storage place, name and address of involved retailers. The product will be subjected to inspection by USD food inspectors

before release.

(b) Poultry Products

Federally inspected poultry is eligible if accompanied by MP Form 506.

(1) Ducks. Ducks with head and feet attached may be exported. However, they shall be prepared and labeled according to instructions for Japan with appropriate name changes in labeling and statements.

(2) Feet, oil sacs. They shall be:

a. Removed after dressed poultry receives final wash, before entering the eviscerating room, or immediately after transfer from picking to eviscerating conveyor line.

b. Handled sanitarily, packed in clean containers, and frozen promptly.

c. Labeled as "chicken feet," "chicken oil sacs," or "turkey feet," "turkey oil sacs," or "duck feet," or "duck oil sacs - for export to Hong Kong. Packed under sanitary supervision of USDA. Plant NO. _____. (Name and address of plant or distributor) USA." Official inspection mark will not be used. Certificate to be made by inspector at plant of origin only.

When above requirements are met, inspector may issue an export certificate including:

"This certifies that the poultry feet or oil sacs specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and unadulterated so far as can be determined by external examination."

This certification may be typed in "remarks" space, or on certificate's face immediately above "remarks" space. Inspector initials immediately after the certification, and signs the certificate.

(3) Hong Kong examination. Hong Kong officials may sample for bacteriological examination and refuse entry to unsatisfactory product.

Plant management shall cooperate in proper handling of this product and instruct plant employees to reject any feet or oil sacs obviously unfit for food.

22.42 HUNGARY

Meat Products

Pork livers. The following statement on departmental letterhead certificate should accompany the regular export certificate: "The animals from which the livers were derived received veterinary ante- and post-mortem inspection and were found to be free from evidence of contagious and communicable diseases. The United States is free from rinderpest, hoof-and-mouth disease, and contagious bovine pleuropneumonia. The livers are suitable for human consumption and were packed under good sanitary conditions."

22.43 IRAN

(a) Meat Products

Issue MP Form 412-3 and comply with regulations (312.8).

Ritual slaughter is not required. Importer must have a permit issued by the Iranian Ministry of Agriculture.

(b) Poultry Products

Officially graded U.S. Grade A fresh (frozen) ready-to-cook broiler chickens may be exported to Iran if accompanied by MP Form 506 and USDA grading certificate, and if they meet the following requirements:

1. Broilers are Grade A, as shown by grading certificate and on cartons.

2. Weight of each broiler is within 850-1350 grams (2 to 3 lbs.), averaging 1100 grams (2.4 lbs.).

3. Birds have been slaughtered and frozen not more than 3 months before shipping, as shown on export certificate and by slaughter dates on cartons. First and last slaughter and freezing dates only must be shown on the export certificate.

4. Each broiler is individually packed in airtight plastic material.

22.44 IRELAND

(a) Meat Products

Casings. Issue MP Form 415-5 and comply with regulations (312.8).

(b) Poultry Products

Issue Form MP 506 to licensed exporters only.

(1) License. Exporter must first obtain a license from Irish officials to export poultry or poultry products (cooked, uncooked, or otherwise processed).

(2) Canned Product. For hermetically sealed product, the following statement must be placed under "remarks":

"The poultry products mentioned herein have been subjected, during the course of manufacture, to a temperature of 116° C. for a period of 75 minutes at the factory."

22.45 ITALY

(a) Meat Products

MP Form 412-3 must be visaed by Italian consul. Also issue MP Form 42, Certificate of Origin and Health for Importation of Meat into Italy.

(1) Certified plants. Only plants certified by USDA to the Italian Ministry of Health may export meat and/or meat food products. To be certified, plants must submit MP Form 31, Application for Approval of Establishment for Export of Meat to

Italy, through RD to Deputy Administrator, FO.

(2) Animals' origin; certification. Meat and meat food products (from all species) must be from animals born and grown in the United States. Herd's origin must be identified on MP Form 42. An owner's certificate must accompany animals to slaughter stating:

"I certify that animals of this shipment have not been treated with anti-biotics during the week preceding slaughter; nor have they been treated for zootechnical or therapeutic purposes with natural or synthetic hormones, tenderizers, anti-hormonal or arsenical or antimonial substances, or with substances dangerous or harmful to human health. I further certify that these animals originate from premises where natural or synthetic hormonal or anti-hormonal substances are forbidden to be kept or used for any purpose."

Exception: Plants certified for export to Italy may ship beef imported from countries which prohibit the feeding or administration of hormonal substances to animals. Issue MP Form 412-3 with the following statement typed on the reverse and signed by the same veterinarian who signed the face of the certificate: "I certify that the meat or meat food product mentioned herein is derived from beef imported into the USA from _____ (name of country) where the feeding of hormonal substances to food animals is prohibited by law."

(Signature)

Name and Title of MPI
Veterinarian

Countries eligible to export meat to the United States and whose laws prohibit the feeding of hormonal substances to food animals include Argentina, Australia, Brazil, Czechoslovakia, Denmark, France, Germany (Federal Republic of),

- * Honduras, Hungary, Ireland, Italy,
- * Netherlands, New Zealand, Northern
- * Ireland, Paraguay, Poland, Romania,
- * Switzerland, Uruguay, and Yugoslavia.

Plant management is responsible for maintaining adequate identity of meat and/or meat food products derived from these animals and intended for export to Italy.

(3) Slaughter. Animals showing fatigue or excitability must be rested for at least 24 hours before slaughter. Evisceration must be completed within half an hour after bleeding. Carcasses of equines more than 4 weeks old or of calves more than 3 months old must be cut in halves before inspection.

(4) Inspection (R). Besides the required procedures in Part 11, the following must be done:

a. Incise each beef cheek twice with one deep and one superficial cut, and the beef tongue's base once.

b. In all species, split trachea and main bronchi, make a transverse incision in the lower third of the lungs through the main bronchi, and incise pulmonary lymph nodes.

c. Besides opening the heart's chambers and severing the septum, incise both halves of the heart from auricle to apex.

d. Incise epigastric, renal, and mesenteric lymph nodes.

e. Make two transverse incisions in beef and equine livers to expose main bile ducts (Fig. 22.2).

f. Examine diaphragm after pleura removal by plant employee (in all species).

(5) Prohibited product. The following is prohibited entry into Italy:

a. Pork.

b. Meat from emergency slaughtered and/or emaciated animals, from tuberculosis reactors, and from animals with any form of tuberculosis or cysticercosis.

c. Meat treated with any coloring or preserving substance; exposed to ionizing radiation or ultraviolet rays; or sprayed with chlorine solutions.

(6) Fresh or frozen product. Only meat prepared according to Article 7 of the Italian list of technical requirements is eligible. Copies of this list may be obtained from RD. Product from processing plants must be properly identified as originating in approved plants. Refrigerated (unfrozen) meat must be from animals slaughtered not more than 5 days before shipping.

Horsemeat. Shipments of chilled or refrigerated (unfrozen) horsemeat will not be permitted entry into Italy later than 30 days after slaughter of the animals. Slaughter date(s) must be entered on MP Form 414-3; name of month must be spelled out.

(7) Labeling. Shipping container must bear a label so attached that it breaks when container is opened. The label must show plant's name and address, product's name, species, net weight, and packing date.

(b) Poultry Products

(1) Estrogen certification.

Poultry products must be accompanied by MP Form 506, signed by a Federal veterinary inspector and bearing the following statement:

"The poultry products covered by this certificate came from birds recognized as being healthy prior to slaughter. The product is wholesome, fit for consumption, and from birds that have not been treated with estrogens for either therapeutic or zootechnic purposes."

(2) Italian examination. Poultry products entering Italy may be tested for extrogens, even when above

certification is on the face of export certificates. Product showing positive results to the "mouse test" will be refused entry. In addition to an entry refusal, all USA Poultry may be barred from Italy. Thus, MP Form 506 must not be issued unless it is certain that the product is, in fact, free of estrogens.

(3) Control. To prove that veterinary control was effected before shipment, each shipping and immediate container shall bear the inspection mark with the plant number.

(4) Parts. Poultry parts (skin attached), except wings, heads, necks, and feet may be imported. Wings, and backs--institutional- or bulk-pack--may be imported into Italy only for production of poultry extracts (soups).

Each package shall be protected by a plastic wrapping or other suitable material and shall bear all mandatory information.

(5) Processed product. Poultry products with antioxidants must meet the following conditions:

1. The antioxidant must have been added separately to the fat before mixing with poultry meat.

2. The maximum allowable level of 303 Butyl oxyanisole in fat is 0.03 percent.

A statement indicating that these conditions were met shall be included on MP Form 506.

*22.46 JAMAICA

Meat Products

The following statement should be added to the export certificate covering fresh, frozen, cured, and/or smoked product: "The United States is free from Foot-and-Mouth Disease."

22.47 JAPAN

(a) Meat Products (R).

Issue MP Form 412-3, and MP Form 412-13, Certificate for Export to Japan. Include the word "chilled" or "frozen," as applicable, on MP Form 412-3 under "description of product" and on MP Form 412-13 in block 2. For product containing meat and poultry, regardless which is predominant, issue only MP Form 412-3 and MP Form 412-13.

MP Form 412-13. Do not complete blocks 7 and 8 for meat, and 9 and 10 for processed product. Complete block 6 for plants preparing cuts or packing byproducts. For meat, inspectors at other than origin plant may complete blocks 9 and 10, provided shipping invoice shows slaughter date, name and signature of inspector in charge of origin slaughter plant. Before shipping, exporters should request slaughter dates from origin plants. Indicate species for each item in block 1; for example, all beef franks must be shown as "beef," and franks made of beef, pork, and chicken as "beef, pork, and chicken."

Personal consumption entries of inspected and passed meat and meat products are permitted under simplified certification as provided in section 322.4 of the regulations. Such product need not be accompanied by MP Form 412-3 and MP Form 412-13 and must enter Japan as it was packaged at time of preparation in a federally inspected plant.

The package must be labeled to include: (1) name of product, (2) name and address of packer or distributor, (3) statement of net quantity of contents, and (4) official inspection legend including the official establishment number. In addition, the label must bear the following statement immediately below the product name: "The meat contained herein is for personal use only and not for sale. It is derived from animals that"

* received ante- and post-mortem inspection and were found sound and healthy
 * and have been inspected and passed as
 * provided by law and regulations of
 * USDA."

* The required labeling must be
 * applied to the carton by a printed
 * adhesive label that will tear paper
 * if removed and must be so placed on
 * the carton that the label would be
 * destroyed if the package is opened
 * between time of packaging at the producing establishment and inspection at the Japanese port of entry. Thus, labels should be applied on cartons at the junction of closed lid flaps or at the junction of the top and bottom of telescope cartons.

(1) Unscalded stomachs. See 22.17(b)(2). In addition to the rumen and reticulum, properly cleaned omasa (pecks), abomasa (true stomachs), nuchal ligaments, and achilles tendons may be exported to Japan under the required export certificates and inspection marks.

(2) Intestines. Beef intestines (small and large) may be exported as edible product bearing the inspection legend, provided they are properly cleaned, packed, and frozen, and are accompanied by MP Form 412-3 and MP Form 412-13. Cartons should be labeled "beef intestines - for export to Japan."

Pork large intestines may also be exported if properly cleaned and scalded. After cleaning, they must be scalded at 80° C. (176° F.) for 3 minutes. Cartons should bear the inspection legend and be labeled "scalded pork large intestines - for export to Japan." When the export request is for chitterlings, scalding is not required and cartons should be labeled "chitterlings."

(3) Pork uteri. Only nongravid uteri from gilts may be exported. Uteri must remain with the viscera

until post-mortem inspection is completed. After inspection, those uteri which are passed must be split by establishment employees, washed, and immediately placed in crushed ice. When thoroughly chilled, product must be drained, packed, and deep frozen as quickly as possible. Cartons should be labeled "pork uteri for export to Japan:"

(4) Processed product. Hams, bacon, and corned beef may contain up to 70 ppm of sodium nitrite. Such substance is prohibited in other products. Product labeled "beef jerky," "natural beef jerky" or "beef jerky sectioned and formed" should not contain nitrate or nitrite. Product labeled as "beef jerky ground," "beef jerky sausage," or "beef and soya jerky" are sausage products and may contain up to 70 ppm of nitrate or nitrite. This may be confirmed only by an MPI laboratory. The product description entered on forms 412-3 and 412-13 should coincide exactly with the product name approved by STS-LP.

(b) Poultry Products

MP Form 506 signed by an MPI veterinarian may be issued provided:

1. All domestic poultry (chickens, turkeys, guinea fowls, ducks, pigeons) certified for export to Japan were examined before and after slaughter and found to be healthy and free of evidence of contagious poultry diseases including but not limited to fowl pest, Newcastle disease, and fowl cholera.

2. Processing plant was under continuous Federal veterinary supervision.

3. All poultry were found to be healthy and fit for human consumption.

4. Containers are made of hygienic material. Container label has product name; name, address, and number of processing plant; and USDA official product was inspected for wholesome-

ness. On the export certificate under "Remarks," enter the following:

"Products meet requirements contained in U.S.-Japan letter of understanding of August 4, 1967."

On MP Form 506, under "remarks," include the word "chilled" or "frozen," as applicable.

* 5. Ground or comminuted turkey or *chicken may be exported without prior *testing for Salmonella, provided it is *accompanied by MP Form 506, bearing *the Newcastle clause. Such product *include those labeled "ground turkey," *"ground chicken," "ground turkey meat," *"ground chicken meat," "mechanically *deboned turkey," "mechanically deboned *turkey meat," and "mechanically deboned *chicken meat." However, the Japanese *Ministry of Health and Welfare reserves *the right to test such shipments for *Salmonella upon arrival and exporters *should be aware of such testing and *possible rejection as a result of such *test.

* Exporters may choose to pretest such *products for Salmonella and obtain *certification prior to export. If so, *the following establishment sampling *requirements must be met for each lot:

* a. Plant will randomly select and *separately collect 13 1/2-pound sam- *ples from each lot. Twenty-five gram *portions of each sample will be *analyzed for Salmonella following the *method outlined in the Microbiological *Laboratory Guidebook. Samples may be *composited by laboratory.

* In this sampling, a lot is the total *production of one shift's operation, *processed by one basic process from *one basic raw material, and packaged *in one type and size containers; a *shift is the processing period *operated with the same personnel with *a maximum of 12 hours or entire pro- *duction for the day if less than 12 *hours.

* b. In addition to plant sampling, *the inspector should sample to verify *plant findings. He should have plant *personnel draw 1/2-pound companion

samples as they perform their routine *sampling of finished product. The *establishment should notify inspector *of sampling times so he can be present *if he wishes. In either event, the *plant employee will take the two iden- *tical samples and the inspector will *choose one at random. The inspector's *samples should be sealed, frozen, and *kept under security. The inspector *can choose one or more of the 13 sam- *ples and send those selected to the *MPI laboratory at his discretion, *based upon plant production history. *Such samples should be identified with *the phrase "Export Certification *Salmonella."

* Plant samples should be sent to an *independent laboratory for Salmonella *analysis. Copies of the analysis *results must be sent to the plant and *inspector in charge.

* Lots or portions of a lot may be *certified for Salmonella only on the *basis of negative findings in all 13 *samples submitted.

* If all sample results are negative *for Salmonella, the following certifi- *cation statement should be entered on *MP Form 506: "Random samples selected *from the lot were analyzed for *Salmonella and were found to be *negative."

* Arrangements satisfactory to the *inspector in charge must be made for *the identification and control of *production lots pending the receipt of *laboratory results.

* Additional inspection supervision, *required to insure that the certifica- *tion requirements are satisfied, is *reimbursable as provided for in *Part 350 of the regulations and *section 26.2 of this Manual.

(1) Ready-to-cook (all classes).
A shank portion may be left attached to the hock joint. Since such joint is not to be opened, inspectors must observe the joint area for swelling or abnormality that might affect product wholesomeness.

Only poultry from lots showing no evidence of infectious synovitis shall be processed with the shank portion attached. The scaly tissue on the shank attached to the carcass must be completely removed.

This exception (to the manual) is made according to section 381.107 of the regulations.

When poultry for export to Japan are processed with shank portion attached, the statement "portion of shank attached" shall be entered on MP Form 506 under "remarks."

Firms may use approved labels without further approval to identify this product, provided the statements "portion of shank attached" and for "export to Japan" appear clearly and prominently on the label identifying the product.

(2) Ducks. Ducks with head and feet attached may be exported to Japan. All such product must have passed ante- and post-mortem inspection, and be prepared as ready-to-cook product (except for head and feet attached).

Head shall be completely defeathered, and mouth and nasal passages thoroughly washed. Gullet and windpipe shall be removed. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe joint area for swelling or abnormality that might affect product wholesomeness. Product must be fully labeled to comply with the act and regulations. Class name should read "young duck with clean head and feet attached." All labeling shall bear the wording "for export to Japan only."

Labels must be submitted to STS-LP for approval before use.

(3) Cables. Each shipment must be accompanied by MP 506. Cables sent subsequent to arrival of product without MP 506 will not be accepted.

(4) Metric Weight. Japanese regulations require use of metric weights on food containers. Net weight on containers of poultry for export to Japan may be expressed in metric units without any additional label approval by the Washington office, provided each shipping container is marked "for export." Deviations from this may result in shipment being held at port of entry. *

22.48 JORDAN *

Beef carcasses and cuts may be exported to Jordan without special requirements. *
Issue MP Form 412-3. *

22.49 KENYA *

Meat Products

Issue MP Form 412-3. For casings, issue MP Form 415-5.

22.50 KOREA (SOUTH) *

(a) Meat Products

Issue MP Form 412-3. *

(b) Inedible Products (R)

Undenuded rumen pillars may be exported, provided they are:

1. From carcasses passed for human food.

2. Collected immediately after emptying rumen of loose contents.

3. Characteristically inedible by natural appearance or by application of powdered charcoal.

4. Labeled, "Inedible (species) Rumen Pillars" and include (i) packer's name, address and establishment number without official inspection legend, (ii) net weight (in pounds), (iii) "keep frozen" or "keep refrigerated," as applicable, and (iv) "For Export to Republic of Korea."

5. Accompanied by MP Form 415-3. The following statement must be shown *

on MP Form 415-3: "The material described hereon originated in a plant operating under Federal inspection and is from animals that received ante- and post-mortem inspection and were found free of disease at time of slaughter."

and were free from infectious and contagious disease; products for export to Malaysia are fit for human consumption; and every precaution has been taken to prevent contamination before export.

3. In case of pork or pork products, a further veterinary statement is required certifying that the country or district was free of swine fever (hog cholera) during the past 6 months. "District" has been interpreted to mean a State or county. This statement is not required for canned pork products or lard.

4. A veterinarian must sign all certificates (followed by his degree, such as D.V.M.). The signature must be impressed with the official seal of the United States Department of Agriculture, Meat and Poultry Inspection Program.

(2) Permit. An import permit is required from the State veterinary officer permitting the importation of such product into Malaysia.

(b) Poultry Products

(1) Turkeys. MP Form 506, signed by an MPI veterinarian, shall contain the following statement:

"The turkeys from which the products for export to Malaysia were derived are from an area free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the slaughter and export. The turkey products were derived from turkeys subject to ante- and post-mortem examinations and have been found to be free from infectious and contagious disease. The turkey products are fit for human consumption, and every precaution has been taken to prevent contamination prior to export."

(2) Other poultry. Poultry, other than turkeys, require the following

* 22.51 LEBANON

Meat Products

Processed products shall bear manufacture date on immediate container. If coded, explain each code on export certificate.

* 22.52 LIBYA

Poultry Products

Issue MP Form 506 for frozen poultry. Sanitary certificates will be prepared by regional office, and returned to the supervisor for distribution (see France).

* 22.53 LUXEMBOURG

Meat Products

Issue MP Form 412.3.

Byproduct. Byproducts such as livers must individually bear marks of inspection.

* 22.54 MALAYSIA

(2) Meat Products.

Issue MP Form 412-3.

(1) Certification (R). MP 412-3 shall be accompanied by a veterinary certificate on departmental letter-head stating:

1. The country was free from foot-and-mouth disease and rinderpest for 6 months immediately before slaughter of animals from which products were derived.

2. Meat or meat food products derived from animals subjected to ante- and post-mortem examinations

statement on MP Form 506 certified by an MPI veterinarian:

"The poultry covered by this certificate is derived from flocks found free of evidence of communicable diseases, including but not limited to fowl cholera and Newcastle disease, and insofar as can be determined exposure thereto, on the basis of an examination by a licensed veterinarian accredited to the USDA. Poultry on farms adjoining the farm of origin were also found to be free of evidence of these diseases upon inspection. The poultry was given ante- and post-mortem inspection under the supervision of a Federal veterinarian and was found to be wholesome. Foot-and-mouth disease has not existed since 1929, and on the farm and on adjoining farms, plant management shall contact the local VS veterinarian, and arrange for this examination. Management should understand that his examination is reimbursable. Findings will be certified to the plant's veterinarian in charge.

* 22.55 MALTA

Poultry Products

Issue MP Form 506 without any additional statements for all shipments.

* 22.56 MARTINIQUE

Exports to Martinique, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance to the Director des Veterinaires, Direction Departmental de L'Agriculture, Boulevard General Charles de Gaulle, Fort-de-France, Martinique.

22.57 MEXICO

Meat Products

Five copies of the export certificate are required. The fifth copy should be photostat of the original.

Unscalded stomachs. See 22.17(b)(2).

22.58 NETHERLANDS

(a) Meat Products

Besides the regular export certificates (MP Form 412-3 for meat and MP Form 414-3 for horsemeat), issue MP Form 412-9-1 for both meat and horsemeat and MP Form 412-9 for processed meat food products.

The following fresh or frozen products from animals slaughtered in USA are eligible for entry:

1. Beef cuts, with or without bone, weighing at least 6.6 pounds. Each cut is to be branded. Individual cuts weighing a minimum of 6.6 pounds are permitted only on air freight shipments not exceeding 3,000 pounds.

2. Beef tails and beef or horsemeat tenderloins of any weight. Each piece branded.

3. Pork bellies, hams, shoulders and loins. Each piece branded.

4. Fresh lamb, mutton or horsemeat, individual cuts weighing no less than 6.6 pounds.

5. Edible organs. Beef hearts branded.

(1) Livers (R).

(i) Beef. Beef livers shall be inspected as follows:

1. Open bile duct by usual method.

2. Make a transverse incision not longer than 2" and approximately 3/4" deep across the omasal impression of the liver visceral surface cutting the smaller branches of the bile duct.

3. Make a second transverse incision not longer than 2" and approximately 3/4" deep across the liver visceral surface from beside

and below the caudate lobe, cutting only the smaller branches of the bile duct. Each piece branded.

(ii) Sheep. Sheep livers will be inspected as described above, except that cuts should be smaller.

(iii) Pork. Each pork liver must be branded.

(2) Kidneys, bladder. They should be examined. Renal lymph nodes should also be incised. Carcasses with kidneys and/or kidney fat removed are acceptable.

(3) Trichinae treatment, certification. For product containing pork muscle tissue, one of the following statements must be typed on the MP Form 412-9 below the health certification (Block IV), or on the reverse of MP Form 412-9-1, and signed by an MPI veterinarian:

a. The pork has been examined for trichinae and has been found free of any infection.

b. The pork has been kept without interruption at a temperature of at least -15°C. (+4°F.) for at least 3 weeks.

c. The pork has been heated to an internal temperature of at least 80°C. (176°F.).

Exception. Trichinae treatment of pork may be carried out in a "Free Trade Zone" in Netherlands.

Product not complying with any of the above statements may, at the exporter's request, be certified with the following statement typed on the MP Form 412-9 or MP Form 412-9-1:

"To be stored at an internal temperature of at least -15°C. in a Free Trade Zone in the Netherlands for at least 3 weeks."

(4) Rendered fats; antioxidants. The following antioxidants may be added to rendered animal fats or to combinations of rendered animal fats

and vegetable fats: dodecylgallate, propylgallate and octylgallate, not more than 0.01 percent either singly or in combination.

Note: Dodecylgallate and octylgallate are not listed in the regulations (MR-318.7), but may be used for export only (MR-318.8).

Certification. Besides MP Form 412-3, an MPI veterinarian shall complete a certificate in the following form:

"The undersigned (name and title of the authorized veterinary officer in the country of origin), at _____, certifies: that the edible rendered fats packed in (description of packing), gross weight _____, net weight _____ and marked as follows--(name of product), forwarded from (place of dispatch) by (name and address of shipper) and destined for (name and address of consignee) forwarded by (manner of forwarding, name of ship when shipped), were derived from slaughtering animals of the type as defined in the (Dutch) Meat Inspection Act, which were subject to ante- and post-mortem inspection and were found to be entirely sound and fit for human consumption; that, insofar as they contain common salt, they only contain it in very small quantities; that no preservatives have been used other than propylgallate and/or octylgallate and/or dodecylgallate, and that the total contents of these gallates do not amount to more than 0.01 percent; that they are free from all other substances foreign to animal fats and oils; that the composition is in conformity with the view of the mark stated; that the composition in no respect is in contravention of the purport of this certificate."

Given at _____, on _____.

(Signature)

(5) Meat animals. These animals, as defined in the Dutch Meat Inspection Act, are horses, cattle, sheep, goats, and swine.

If the rendered animal fats being exported are derived from horses, regular export stamps and certificates will not be used.

(6) Casings. Issue MP Form 413.

(b) Inedible Product

Inedible product is not eligible for importation into the Netherlands.

(c) Poultry Products

Each shipment must be accompanied by MP Form 506 with required statement. Cables or letters sent subsequent to arrival of product will not be accepted.

All exports to Netherlands must meet the same requirements on estrogens as for Italy. Certifying procedures and statement on MP Form 506 are also the same.

Export certificate for processed poultry products (canned goods, etc.) to Netherlands may be issued by authorized MPI personnel.

Except for sterile canned poultry product (in jars or cans), all processed poultry product must be additionally certified on the MP Form 506 as follows: "I certify that the product described herein has been heated to at least 65° C. (149° F.)."

* 22.59 NEW CALEDONIA

Meat Products

- * Issue MP Form 412-3. The following
* statement shall be typed on the reverse
* of MP Form 412-3:

"These products derive from animals which (1) were grown in a region free, for at least 90 days, from rinderpest (bovine pest), foot-and-mouth disease (aptheuse fever), and hog cholera (pork pest); and (2) were inspected and found healthy before and after slaughter. These products

have been declared fit for human consumption."

The certificate must be signed by an MPI veterinarian.

Pork may be exported to New Caledonia* if accompanied by a regular export * certificate (MP 412-3) and the follow- * ing additional certification typed on * USDA letterhead stationery: *

I hereby certify that the product * described in certificate No. (serial * No. of accompanying MP Form 412-3): *

1. Is derived from animals that: *

a. Were born, raised, and slaugh- * tered in a swine fever-(hog cholera) * free State west of the Mississippi * River. *

b. Have not been vaccinated with * modified live virus (hog cholera) * vaccine. *

c. Are from a State that has been * free of swine fever (hog cholera) for * the last 12 months. *

d. Were slaughtered in a USDA faci- * lity (federally inspected plant) * according to normal U.S. hygiene * requirements. *

2. Is fit for human consumption. *

Signature of MPI Veterinarian *

Date _____ *

22.60 NEW ZEALAND

(a) Meat Products

Casings (R). They may be admitted at the ports of Auckland, Gisborne, Napier, New Plymouth, Wanganui, Wellington, Lyttleton, Timaru, Port Chalmers, Dunedin, or Bluff, when accompanied by a certificate, completed by exporter and MPI inspector as shown in Charts 22.2 (Form No. 1) and 22.3 (Form No. 2).

A certificate including form No. 1 and Form No. 2, as above specified, shall be prepared in duplicate by exporter and inspector in charge. Certificate forms shall be supplied by exporter. Animals are to be

Chart 22.2 - Exporter's certificate

Form No. 1

I, (give name and status) of the (give name of premises), (where casings are produced or prepared) situated at or near (give name of town) in the country or district of (country), in the country or State of (State) do hereby solemnly and sincerely declare that the sausage casings more particularly described below to be shipped by _____ of _____, to _____ of _____.

- a. Were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter;
- b. Were found to be healthy and in every way suitable for human consumption;
- c. Are sound, healthful, wholesome, and otherwise fit for human consumption;
- d. Have not been treated with chemical preservatives or other foreign substances injurious to health;
- e. Have been handled only in a sanitary manner; and
- f. Were not exposed to contagion prior to exportation.

Description of Casings

Number and Description of Packages	Description of Casings	Brands and Marks

And, I make this solemn declaration conscientiously believing the same to be true, and by virtue of the provision of (state here under what statutory provisions the declaration is made).

Signed _____"

Declared at _____, this _____ day of _____ 19____,
before me.

Signed _____"

Chart 22.3 - Veterinarian's certificate

Form No. 2

Government veterinarian's certificate to accompany sausage casings to New Zealand:

"I, _____, a duly qualified veterinarian, now employed by the Government of _____, hereby certify that I have no reason to doubt the correctness of the above declaration in any particular. Dated at _____ this _____ day of _____ 19____.

Signed _____"

(Veterinary Officer in Charge -
Meat Inspection Program)

slaughtered in official establishments and sanitarily handled. Before certification, the inspector in charge shall assure casings' origin and the sanitary handling thereof. Furthermore, all casings for export to New Zealand shall first be examined by the inspector, and only those fit for use as sausage containers in official establishments shall be certified. A copy of each certificate shall be filed in the inspector's office.

(b) Poultry Products

Fully cooked poultry products are accepted, provided (1) an import permit is issued by New Zealand Department of Agriculture and a copy of such permit accompanies the shipment; (2) an MP Form 506 is issued by a Federal inspector with the following statement:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the United States Department of Agriculture, no case of exotic Newcastle disease has occurred in any of the States supplying poultry to the processing plant in the preceding 6 months, and all products were cooked to a temperature of 70 degrees centigrade for at least 15 minutes and immediately sealed in a covering such as cryovac bag or sealed in such a covering prior to cooking."

* 22.61 NIGERIA

- * Meat and poultry may be exported to
- * Nigeria under special certification.
- * In addition to MP Form 412-3 or
- * MP Form 506, Nigeria requires two
- * "free sale" certificates, one signed
- * by an MPI inspector and one by a
- * plant official. The one to be signed
- * by an inspector may be typed on the
- * certificate as follows:
- * "It is hereby certified that the
- * sale of the product described herein
- * would not constitute a contravention of

the laws of this country."

The statement to be signed by a plant official should be typed on plant stationery as follows:

"It is hereby certified that the following goods were manufactured in this country in accordance with the law. Their sale in this country would not constitute a contravention of such law.

Description _____
 Number of packages _____
 Marks and numbers _____
 Name of manufacturer _____
 Country of manufacturer _____
 Date _____ Signed _____."

22.62 NORTHERN IRELAND

Poultry Products

Fully cooked poultry products are accepted, provided (1) an import license is issued by Northern Ireland Ministry of Agriculture and accompanies each consignment; and (2) an MP 506 is issued by a Federal veterinary inspector with the following statement: "Poultry covered by this certificate received ante- and post-mortem inspection and the product has been heat treated to the requirements of Federal Authority."

22.63 NORWAY

(a) Meat Products

Certificates shall be visaed by consul. Imports by license only. Pork may be exported if the following statement is typed on the reverse side of Form MP 412-3 and is signed by an official veterinarian: "I certify that the swine from which this pork is derived originated in an area which has been free from hog cholera for the last 18 months." Before certifying, the veterinarian should determine the animals' origin and contact the nearest VS office to assure the origin State has been free of hog cholera for the last 18 months.

Casings. The following certifi-

cation may be given on letterhead stationery: "I certify that the casings herein described were from healthy animals (cattle, horses, swine, sheep, or goats) slaughtered in a slaughterhouse in this country and received ante- and post-mortem veterinary inspection at time of slaughter. The product is declared fit for human consumption. The casings are clean and sound and were prepared in a sanitary manner and do not contain other preservatives than common salt (NaCl), and no coloring or bleaching agent. The barrels were thoroughly cleaned before leaving the plant and have not been used for products harmful to meat.

<u>Tarmsort</u>	Antall Kolli	Vekt.
(Casings)	(No. of Packages)	(Weight)

Veterinaerens Kontrollmarke Pa Kolli
(Veterinary Inspector's Marks on the Packages)

Avsender	Addressee
(Consignor)	(Address)

Mottaker	Bestemmelsessted
(Consignee)	(Destination)

Fraktmerke
(Shipping Marks)

(Signature)

Kontrollveterinaer
authoriset av.
(Veterinary Inspector
authorized by)

Veterinaedirektoratet mads Gaustad."

(b) Poultry Products

Products with phosphates are not permitted entry. However, Form MP 506 can be completed without statement on phosphates.

22.64 PAKISTAN

Poultry Products

Before Form MP 506 is issued, the inspector must assure that all specifications in the bids are met, and poultry was slaughtered by means acceptable under Moslem law. The following statement, in conformity with Moslem law, shall be typed on the certificate:

"The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding out of the carcass in preparation for dressing and evisceration. No desensitizing technique used in the slaughtering procedure."

22.65 PERU	*
Meat Products	
Unscalded stomachs. See 22.17(b)(2).	

22.66 POLAND	*
Meat Products	

Lard may be exported to Poland under the same requirements outlined in section 22.33(a)(2)(ix).

Antioxidants and permitted amounts are:

1. Propyl gallate, octyl gallate, dodecyl gallate, or any combination of the three - up to 100 mg/kg

2. Butylated hydroxyanisole (BHA) - up to 200 mg/kg

Butylated hydroxytoluene (BHT) - up to 200 mg/kg

Any combination of BHA and BHT - up to 200 mg/kg

3. Any combination of gallates with BHA or BHT or BHA plus BHT - up to 200 mg/kg

4. Citric acid - up to 100 mg/kg

5. Natural and synthetic tocopherols - up to 200 mg/kg

Data on antioxidants used must be included on the export certificate and on the true container labels. In the case of bulk shipments, a placard secured to the hatch should bear the antioxidant data and the export stamp.

For containerized shipments of

packaged lard the following statement must be typed in the description column on the export certificate: The container for this product has been inspected and found free of odors. Container No. _____."

Export certificate shall be visaed by consul of that country.

Pork (R). Besides the regular export certificate, the following letterhead certificate, signed by an MPI veterinarian, should accompany shipment of pork:

1. Meat is derived from hogs slaughtered in a federally inspected establishment under continuous veterinary supervision.

2. Meat is derived from animals which received veterinary ante- and post-mortem inspection.

3. Meat is sound and fit for human consumption with no indication of hog cholera (swine fever) or other contagious animal disease.

4. There is no foot-and-mouth disease in the United States.

* 22.67 PORTUGAL

Meat/Poultry Products

They are subject to laboratory testing by the Portuguese Government for organisms harmful to human and/or animal health; however, a special certification is not required. Issue only MP Form 412-3 for meat products and MP Form 506 for poultry products.

* 22.68 ST. VINCENT ISLAND

Meat Products

Add to export certificate covering fresh, cured, or smoked products, the statement "The United States is free from foot-and-mouth disease."

* 22.69 SALVADOR (E1)

Meat Products

Export certificate must be visaed by consul of that country.

22.70 SINGAPORE

(a) Meat Products

Slaughter dates must be included on export certificates and on shipping cartons of all frozen or chilled meat and poultry products exported to Singapore.

Carcasses, parts, and products (chilled, frozen, dried, dehydrated, salted, pickled, or smoked), must be accompanied by the following:

1. A meat inspection certificate, MP Form 412-3, with the following additional statement:

"The products for export to Singapore are fit for human consumption and every precaution has been taken to prevent contamination prior to export."

2. A general veterinary certificate on departmental letterhead that:

"The country was free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the date of export to Singapore."

In the case of pork and pork products, a statement in addition to the above that "The country or State was free of hog cholera during the last 6 months."

3. An import permit from the Director of Primary Production, Singapore, permitting the importation of such product.

Canned product. For vacuum-packed, hermetically sealed, heat-treated, canned products, MP Form 412-3 must have the following additional statements:

Products were (1) manufactured according to standard canning processing technique and were subjected to a temperature of not less than 100° C. for not less than 90 minutes; (2) were prepared with meat from animals subjected to ante- and post-mortem examinations and found free from disease; (3) not treated with chemical preservatives or other foreign substance injurious to health; (4) sanitarily prepared, processed, and packed under veterinary

supervision, and are fit for human consumption.

NOTE: Any processing variation from the 100° C. for not less than 90 minutes should be submitted to the Primary Production Department, Government of Singapore, for approval. Shipments must not be made until such approval is obtained.

The same MPI veterinarian must sign all certificates (followed by "DVM") and all supplementary statements. Initials alone are not acceptable. Name must be typed below signature. Official USDA crimp seal over the signature is preferred. If it is not available, use official inspection legend (applied with rubber brand) or "Approved for Export" stamp.

(b) Poultry Products

The following statement, certified by an MPI veterinarian, must be typed on MP Form 506 under remarks:

"The district from which the poultry is derived was free from foot-and-mouth disease and rinderpest for the last 6 months and immediately prior to slaughter and export of the poultry. The poultry and/or poultry products are free from evidence of fowl pest and fowl cholera."

22.71 SOUTH KOREA

Meat/meat food products/byproducts may be exported to South Korea under regular export certification. The importer must obtain an import permit from the South Korean Ministry of Agriculture and Fisheries for each shipment.

Nongravid pork uteri from gilts may be exported as edible product if properly handled. They must remain with the viscera until post-mortem inspection is completed. After inspection, uteri which are passed must be split open by establishment employees, washed, and immediately chilled in crushed ice. When thoroughly chilled,

they must be drained, packed, and frozen as quickly as possible. "Hot" freezing is not acceptable. Cartons must be labeled "Pork Uteri for Export to South Korea."

Additional inspection supervision, requested to insure that the certification requirements are satisfied, is reimbursable as provided in Part 350 of the regulations and section 26.2.

22.71A SPAIN

(a) Meat Products

Issue MP 412-3. Edible beef tripe may be exported to Spain if washed and scalded without chemicals.

22.72 SURINAM

Poultry Products

Chicken Feet. They may be exported, provided each shipment is accompanied by MP Form 506 with the following certification:

"This certifies that the poultry feet specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and wholesome so far as can be determined by external examination, and are from chickens of U.S. origin."

22.73 SWEDEN

(a) Meat Products

(1) Fresh. Beef, veal, mutton, and lamb may be exported under the same conditions outlined for export of these products to Canada with respect to DES certification (section 22.24 and MPI/VS Bulletin 787).

(2) Processed. For product not previously exported to Sweden, product description and labels must be submitted to Swedish authorities through importer licensed by such authorities to import the product.

(3) **Pork.** Only cooked pork products may be exported.

(4) **Certification.** Certificates must be signed by an MPI veterinarian.

(i) Health examination. An annual medical examination is required only for establishment personnel engaged in final cutting and packaging of meat in plants exporting to Sweden. MPI personnel should not issue export certificates unless plant management furnishes records of such examination. The medical examination should (1) include feces tests for Salmonella and Shigella, (2) apply to new employees at time of employment, and (3) be repeated annually. Fecal examinations should be done by government laboratories (Federal, State) or by government-approved laboratories.

For fresh/frozen cutup meat the following statement must be typed on the reverse of MP Form 412-3: "The products covered by this certificate have been handled by personnel subject to medical examination according to the Swedish Food Administration Implementing Ordinance SLV 1973:15, 1973-09-11. The cutting, packaging, and general treatment of the products have been accomplished in hygienically acceptable and temperature-controlled facilities not exceeding 10° C. (50° F.)." This statement is not needed on certificates covering whole, half, or quarter carcasses.

(ii) Fresh product. Issue MP Form 412-3. For fresh beef, mutton, lamb, meat food products (and byproducts), and veal from carcasses weighing more than 220 pounds (carcass weight), the following statement must be typed on the certificate:

"I certify, to the best of my knowledge and judgment, that the meat and/or meat food products, identified on this certificate, were derived from livestock which have never been fed or administered growth promoting hormones, and that the animals, from which

such meat and/or meat food products were derived, were accompanied to the slaughtering establishment by certification from the owner and accredited veterinarian as specified for shipments destined to Sweden."

This certification may be issued, provided satisfactory method is developed for identifying and certifying specific lots of animals delivered to the plant for slaughter. It is not required for fresh veal carcasses weighing 220 pounds or less.

(iii) Pork product (R). Issue MP form 412-3. The following statement must be typed on the certificate: "I certify that the pork products identified on this certificate have been heated to an internal temperature of 80° C. (176° F.) for 45 minutes."

(5) **Refrigeration.** Shippers must arrange for product to be handled, between exporting establishment and Swedish recipient, under continuous conditions of refrigeration and/or freezing between +4° C. and -20° C. (39° F. to -4° F.).

(6) **Additives; permit.** Exporters must obtain special permission to export meat and meat products with additives, and must submit an application with a sample and a proposed label to Swedish officials, prior to shipments.

The Swedish Food Act defines food additives as "enrichment which is intended to be added to a foodstuff to increase its nutritive value, as well as any other product or substance which is intended to be added to a foodstuff in order to influence its durability, consistency, color, taste, or flavor, or to add any other specific quality to the foodstuff, unless the enrichment, product, or substance is not in itself a foodstuff."

(7) **Swedish inspection.** Import inspection in Sweden will include a veterinary inspection of samples

*
*

selected at random from each lot and submitted to an approved laboratory for bacteriological examination.

(b) Poultry Products

Only cooked poultry and cooked poultry products may be exported. The following statement must be typed in the remarks section of MP Form 506: "I certify that the poultry product described herein has been cooked to a temperature of not less than 162° F. for 10 minutes." Swedish officials will accept poultry products cooked to an internal temperature of 160° F. as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis. MP Form 506 must be signed by an MPI veterinarian.

(1) Additives; permit. Same as for meat products.

* * *

(2) Swedish inspection. Same as for meat products.

* (3) Health examination. Section
 * 22.73(b) indicates that only cooked
 * poultry products are eligible and may
 * be certified for export to Sweden.
 * The certification requirements in this
 * section must be met. However, the
 * health examination for workers pre-
 * paring cooked poultry products is
 * not required.

* 22.74 SWITZERLAND

(a) Meat Products

Issue MP Form 412-5 (do not attach certificate to carton).

Shipments must be certified on the reverse side of the sanitary certificate or on departmental letterhead by

an official veterinarian as meeting the following conditions:

1. The pigs were derived from a State participating in the Federal-State hog cholera eradication program.

2. The pork is derived from pigs slaughtered in a permanently supervised slaughterhouse and were found to be healthy before and after slaughter.

3. The pork is wholesome and does not contain any antiseptic.

4. The pork has been prepared, handled, and dispatched according to prevailing sanitary regulations.

(1) Trichoscopic examination.

Pork and pork products will be subjected to trichoscopic examination by Switzerland officials.

(2) Fresh meat. It shall meet the following additional requirements:

The immediate container must show:

1. Description of contents
2. Name of processor
3. Net weight
4. Date of packaging
5. Statement pertaining to suggested method of storing such as "keep refrigerated."

Exporters of fresh beef may use dry ice as refrigerant, but not in direct contact with meat. If part of the shipment is frozen, it cannot be imported under the 300 metric ton quota.

(b) Poultry Products

(1) Certification.

(i) Export certificate. MP Form 506 shall accompany all poultry shipments. This may be accomplished by inserting a copy into a moisture-proof bag and placing this into one of the cartons marked "copy of certificate inside."

Export certificates shall be issued on poultry products for Switzerland only when the following certification can be made:

1. Domestic poultry (chickens, turkey, guinea fowls, ducks, geese)

certified for export to Switzerland was derived from poultry that was examined before and after slaughter and found to be healthy and free of signs and lesions of contagious poultry disease.

2. The slaughterhouse was constantly under veterinary supervision.

3. The poultry was found to be healthy and fit for human consumption.

4. No estrogens were used in raising the poultry.

(ii) Producer's certificate. Product must be accompanied by a certificate, on company letterhead and attached to the export certificate, issued by a responsible member of management of the primary producer stating that:

1. The poultry is derived from an integrated growing program under veterinary supervision.

2. There has been no evidence of Newcastle disease, fowl cholera, or fowl pest during the past 40 days prior to slaughter.

3. The poultry covered by this certificate has been produced under conditions as prescribed in Title 21, Chap. 1, Code of Federal Regulations, Subpart C - Food Additives Permitted in Feed and Drinking Water of Animals or for the Treatment of Food Producing Animals including, when specified appropriate, withdrawal periods for limited use additives, i.e., para. 121.253(b). . . .
"Arsenic acid - for Chickens; withdrawal 5 days before slaughter."

(2) Phosphates. They are permitted only in cooked poultry products.

(b) Poultry Products

Importation of poultry to Trinidad or Tobago is allowed only under permit. The conditions of such permit are:

1. Products must be from approved country.

2. Poultry must be in eviscerated form.

3. Certification of inspection by USDA (MP Form 506).

4. Poultry carcasses will be acceptable with edible giblets, i.e., heart, liver, and gizzard, cleaned and put back into the carcasses.

5. Poultry giblets in bulk will also be accepted if accompanied by certification.

* * *

22.76 VENEZUELA

(a) Meat Products

Pork. The following certification in Spanish and English may be added to the reverse of the regular export certificate or on letterhead stationery:

"I certify that the product shipped under the certificate has been processed by a method, approved by the United States Department of Agriculture, which is adequate to destroy any possible live trichinae. I further certify that this product has been held in a freezer for a period of not less than _____ hours at a temperature not in excess of _____ ° F."

(Signature)

"Yo certifico que el producto enviado y amparado por este certificado ha sido processado por metodos aprobados por el Departamento de Agricultura de los Estados Unidos y que son adecuados para destruir cualquier tricquina que pudiera existir. Asimismo certifico que este producto ha sido mantenido en un congelador

* 22.75 TRINIDAD OR TOBAGO

(a) Meat Products

They must not contain mucous membranes, organs or parts of the genital system, intestines, (black gut), spleens, udders, lungs, or other animal parts not commonly sold as food articles.

durante un periodo no menor de _____ horas y a una temperatura no excediendo _____ grados Fahrenheit."

In addition to times and temperatures shown in Section 318.10 of the regulations, Venezuela will accept frozen pork product which has been treated for destruction of trichinae by alternate approved methods, as follows:

- 0°F. for 96 hours
- 5°F. for 72 hours
- 10°F. for 56 hours
- 15°F. for 43 hours
- 20°F. for 30 hours
- 25°F. for 17 hours

Inspector signing export certificate will enter time and temperature used in both English and Spanish certifications shown above.

(b) Poultry Products
Issue Form MP 506.

* 22.77 YUGOSLAVIA

Meat Products

Issue MP Form 412-3, and the additional certification typed on USDA/FSQS letterhead stationery as follows:

VETERINARY CERTIFICATE

Certificate No. _____
(Serial No. of accompanying MP Form 412-3).

a. The (product name) described herein comes from (species) which were inspected before and after slaughter and were found free of contagious diseases.

b. The preparation and freezing of the product described herein has been accomplished in establishments under constant veterinary inspection.

c. The products in this shipment are suitable, after defrosting, for

manufacture into products for human consumption.

Signed _____
Veterinary Medical Officer

22.78 WESTERN SAMOA *

Poultry Products

Only veterinary inspectors will issue MP Form 506 for ready-to-cook poultry.

The following conditions will apply to poultry products to be exported to Western Samoa:

a. The export certificate, MP Form 506, should be issued only at the establishment where the product intended for export to Western Samoa is produced. *

b. The export certificate must be signed by an MPI veterinarian and may be issued on the condition that no officially-noted outbreak of Newcastle disease exists within a 40-mile radius of the premises where the flock originated. *

PART 23

LABORATORY SERVICES

CHEMISTRY

Subpart 23-A

(Regs: M-318; P-Subpart O)

23.1 CHEMISTRY LABORATORIES

(a) Type of Analysis

Chemistry laboratories conduct general chemical analysis of meat and/or poultry products to determine moisture, protein, salt, nitrite, nitrate, total fat, animal fat, etc. They also analyze products for biological residues, nonmeat or non-poultry food additives, and various chemical compounds used in federally inspected plants.

(b) MPI Laboratory

Laboratories serving designated geographical areas and their code numbers are:

San Francisco, California	0601
Washington, D.C.	1101
Athens, Georgia	1301
Kansas City, Kansas	2001
St. Louis, Missouri	2901
Omaha, Nebraska	3101
Peoria, Illinois	1702

Address and telephone number of these laboratories may be found in the "Working Reference" (Directory of Meat and Poultry Inspection Program Establishments, Circuits and Officials).

(c) AQC Laboratory

A plant or commercial laboratory approved by STS-SDS to analyze samples

in conjunction with approved quality control systems.

(d) Certified Laboratory

A plant or commercial laboratory certified by STS-CH for analysis of only water, protein, salt and fat in meat and/or poultry products.

The inspector may use results from certified laboratory with same authority as from an MPI laboratory.

Name, address, and telephone number of certified laboratories are listed in the working reference.

(1) Companion and verification samples. When a plant elects to use a certified laboratory and is under lot inspection, the inspector should submit companion samples to MPI laboratory to determine the certified laboratory's continued analytical capability. He shall submit about 25 percent of the samples sent to the certified laboratory and withhold identity of such samples from certified laboratory and plant.

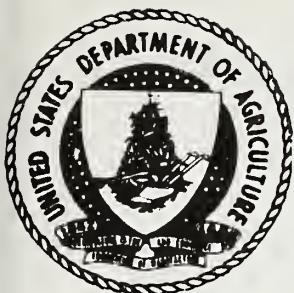
When a plant is under AQC, verification samples are submitted to MPI laboratory to determine accuracy of such control.

(2) Correlation of Results. MPI laboratories shall summarize companion sample results biweekly and send a copy to STS-CH.

Certified laboratories shall summarize official sample results and report them biweekly to STS-CH on Form MP 19, which will be signed also by the inspector, if the certified laboratory is a plant laboratory.

The two sets of results will be matched by computer.

When insufficient correlation exists between paired samples or when official



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

JUNE 1977

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SUBCHAPTER A-MANDATORY MEAT INSPECTION

PART 301-DEFINITIONS

AUTHORITY: The provisions of this Part 301 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 301.1 Meaning of terms.

As used in this subchapter, unless otherwise required by the context, the singular form shall also import the plural and the masculine form shall also import the feminine, and vice versa.

§ 301.2 Definitions.

As used in this subchapter, unless otherwise required by the context, the following terms shall be construed, respectively, to mean:

(a) The Act. The Federal Meat Inspection Act of March 4, 1907, 34 Stat. 1260, as amended by the Wholesome Meat Act of 1967, 81 Stat. 584 (21 U.S.C., sec. 601 et seq.).

(b) The Department. The United States Department of Agriculture.

(c) Secretary. The Secretary of Agriculture of the United States or his delegate.

* (d) Food Safety and Quality Service. The Food Safety and Quality Service *
* of the Department. *

* (e) Administrator. The Administrator of the Food Safety and Quality *
* Service or any officer or employee of the Department to whom authority has *
* heretofore been delegated or may hereafter be delegated to act in his stead.

* (f) Program. The Meat and Poultry Inspection Program of the Food Safety *
* and Quality Service. *

(g) Inspector. An inspector of the Program.

(h) Program employee. Any inspector or other individual employed by the Department or any cooperating agency who is authorized by the Secretary to do any work or perform any duty in connection with the Program.

(i) Official establishment. Any slaughtering, cutting, boning, meat canning, curing, smoking, salting, packing, rendering, or similar establishment at which inspection is maintained under the regulations in this subchapter.

(j) Circuit supervisor. The circuit supervisor of a circuit.

(k) Circuit. One or more official establishments included under the supervision of a circuit supervisor.

(l) Person. Any individual, firm, or corporation.

(m) Firm. Any partnership, association, or other unincorporated business organization.

(n) Meat broker. Any person engaged in the business of buying or selling carcasses, parts of carcasses, meat or meat food products of livestock on

commission, or otherwise negotiating purchases or sales of such articles other than for his own account or as an employee of another person.

(o) Renderer. Any person engaged in the business of rendering carcasses or parts or products of the carcasses of any livestock except rendering conducted under inspection or exemption under Title I of the Act.

(p) Animal food. Any article intended for use as food for dogs, cats, or other animals derived wholly, or in part, from the carcass or parts or products of the carcass of any livestock, except that the term animal food as used herein does not include livestock and poultry feeds manufactured from processed animal byproducts (such as meatmeal tankage, meat and bonemeal, bloodmeal, and feed grade animal fat).

(q) Animal food manufacturer. Any person engaged in the business of manufacturing or processing animal food except manufacturers of livestock and poultry feeds with respect to any activity of acquiring or using processed animal byproducts (such as meatmeal tankage, meat and bonemeal, bloodmeal, and feed grade animal fat) in the manufacture of such foods.

(r) State. Any State of the United States of the Commonwealth of Puerto Rico.

(s) Territory. Guam, the Virgin Islands of the United States, American Samoa, and any other territory or possession of the United States, excluding the Canal Zone.

(t) Commerce. Commerce between any State, any Territory, or the District of Columbia, and any place outside thereof; or within any Territory not organized with a legislative body, or the District of Columbia.

(u) United States. The States, the District of Columbia, and the Territories of the United States.

(v) Capable of use as human food. This term applies to any carcass, or part or product of a carcass, of any livestock, unless it is denatured or otherwise identified as required by the applicable provisions of §§ 314.3, 314.10, 325.11, and 325.13 of this subchapter to deter its use as a human food, or it is naturally inedible by humans; e.g., hoofs or horns in their natural state.

(w) Edible. Intended for use as human food.

(x) Inedible. Adulterated, uninspected, or not intended for use as human food.

(y) Prepared. Slaughter, canned, salted, rendered, boned, cut up, or otherwise manufactured or processed.

(z) Cutting up. Any division of any carcass or part thereof, except that the trimming of carcasses or parts thereof to remove surface contaminants is not considered as cutting up.

(aa) Adulterated. This term applies to any carcass, part thereof, meat or meat food product under one or more of the following circumstances:

(1) If it bears or contains any poisonous or deleterious substance which may render it injurious to health; but in case the substance is not an added substance, such article shall not be considered adulterated under this clause if the quantity of such substance in or on such article does not ordinarily render it injurious to health.

(2) (i) If it bears or contains (by reason of administration of any substance to the live animal or otherwise) any added poisonous or added

such a request will result in overtime service at the start of the following day: Provided, That an inspector may be recalled to his assignment after completion of his daily tour of duty under the provisions of §307.6(b).

§ 307.5 Overtime and holiday inspection service.

(a) The management of an official establishment, an importer, or an exporter shall pay the Food Safety and Quality Service \$13.20 per hour per Program employee to reimburse the Program for the cost of the inspection service furnished on any holiday as specified in paragraph (b) of this section; or for more than 8 hours on any day, or more than 40 hours in any administrative workweek Sunday through Saturday. *

(b) Holidays for Federal employees shall be New Year's Day, January 1; Washington's Birthday, the third Monday in February; Memorial Day, the last Monday in May; Independence Day, July 4; Labor Day, the first Monday in September; Columbus Day, the second Monday in October; Veterans' Day, the fourth Monday in October; Thanksgiving Day, the fourth Thursday in November; Christmas Day, December 25. When any of the above-listed holidays falls outside the basic workweek, the nearest workday within that week shall become a holiday.

§ 307.6 Basis of billing for overtime and holiday services.

(a) Each recipient of overtime or holiday inspection service, or both, shall be billed, at the rate established in § 307.5(a), in increments of quarter hours. For billing purposes, 8 or more minutes shall be considered a full quarter hour. Billing will be for each quarter hour service rendered by each Program employee.

(b) Official establishments, importers, or exporters requesting and receiving the services of a Program employee after he has completed his day's assignment and left the premises, or called back to duty during any overtime or holiday period, shall be billed for a minimum of 2 hours overtime or holiday inspection service at the established rate.

(c) Bills are payable upon receipt and become delinquent 30 days from the date of the bill. Overtime or holiday inspection will not be performed for anyone having a delinquent account.

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(g) The rooms and compartments in which any product is prepared or handled shall be free from dust and from odors from dressing and toilet rooms, catch basins, hide cellars, casing rooms, inedible tank and fertilizer rooms, and livestock pens.

(h) Every practicable precaution shall be taken to exclude flies, rats, mice, and other vermin from official establishments. The use of poisons for any purpose in rooms or compartments where any unpacked product is stored or handled is forbidden, except under such restrictions and precautions as are prescribed by the regulations in this part or by the circuit supervisor in specific cases. The use of insecticides, rodenticides, and similar pest control substances in hid cellars, inedible product departments, outbuildings, or similar places, or in storerooms containing canned or tierced products is not forbidden but only those approved by the Administrator may be used.¹ So-called rat viruses shall not be used in any part of an establishment or the premises thereof.

(i) Dogs and cats shall be excluded from the interior of official establishments; however, dogs may be permitted on the outer premises for guard purposes.

§ 308.4 Sanitary facilities and accommodations; specific requirements.

Adequate sanitary facilities and accommodations shall be furnished by every official establishment. Of these, the following are specifically required:

(a) Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, and conveniently located. The rooms shall be provided with facilities to provide abundant light of good quality and well distributed. They shall be properly ventilated, and meet all requirements of the regulations in this part as to sanitary construction and equipment. They shall be separate from the rooms and compartments in which products are prepared, stored, or handled. Where both sexes are employed, separate facilities shall be provided.

(b) Acceptable lavatories, including running hot and cold water, soap, and towels, shall be placed in or near toilet and urinal rooms and also at such other places in the establishment as may be essential to assure cleanliness of all persons handling any product.

(c) Toilet soil lines shall be separate from house drainage lines to a point outside the building and drainage from toilet bowls and urinals shall not be discharged into a grease catch basin.

(d) Properly located facilities shall be provided for cleansing and disinfecting utensils and hands of all persons handling any product.

§ 308.5 Equipment and utensils to be easily cleaned; those for inedible products to be so marked; evaluation of equipment and utensils.

(a) Equipment and utensils used for preparing or otherwise handling any edible product or ingredient thereof in any official establishment shall be of

¹ A list of approved pest control substances is available upon request to
* Scientific Services, Meat and Poultry Inspection, Food Safety and Quality *
Service, U.S. Department of Agriculture, Washington, D.C. 20250.

such material and construction as, in the judgment of the Administrator, will facilitate their thorough cleaning and insure cleanliness in the preparation and handling of all edible products and otherwise avoid adulteration and misbranding of such products. In addition to these requirements, equipment and utensils shall not in any way interfere with or impede inspection procedures. Receptacles used for handling inedible material shall be of such material and construction that, in the judgment of the Administrator, their use will not result in adulteration of any edible product or in insanitary conditions at the establishment, and they shall bear conspicuous and distinctive marking to identify them as only for such use and shall not be used for handling any edible products.

(b) When equipment or utensils for use in preparing or handling product are proposed for use in an official establishment, the operator of the establishment shall so notify the Administrator, and thereafter shall submit to the Administrator such information as the Administrator specifies in each case as necessary to determine whether the equipment or utensils meet the criteria specified in paragraph (a) of this section. The required information shall include, but may not be limited to, assembly type drawings and a list showing the materials of which parts are made. The Administrator will evaluate the model of equipment or utensil and determine whether it is acceptable for its proposed use under the criteria set forth in paragraph (a) of this section.

(c) The Administrator will, from time to time, prepare a listing by name and model number of equipment and utensils that have been evaluated and found to be acceptable for their proposed use in accordance with this section. A copy of such listing can be obtained from Technical Services, Meat and Poultry * Inspection Program, Food Safety and Quality Services, U.S. Department of * Agriculture, Washington, D.C. 20250.

(d) The Administrator may disapprove for use in official establishments particular models of equipment or utensils that he finds do not meet the requirements of paragraph (a) of this section or that he cannot evaluate because of lack of sufficient information. Further, he may prescribe such conditions for the use of particular models of equipment or utensils, either on a trial or permanent basis, as he finds necessary to prevent adulteration or misbranding of product.

(e) Nothing in this section shall affect the authority of Program inspectors to reject specific equipment or utensils under § 308.15 of the regulations in this subchapter.

(f) Before approval of any model or specific item of equipment or utensil is finally denied, or is granted only with conditions, the applicant shall be given notice and opportunity to present his views to the Administrator. If the applicant does not accept the Administrator's determination, a hearing in accordance with applicable rules of practice will be held to resolve such dispute. This shall not preclude rejection of the equipment or utensils under § 308.15 or this section pending the outcome of the presentation of views or hearing.

§ 308.6 Scabbards for knives.

Scabbards and similar devices for the temporary retention of knives, steels, triers, etc., by workers and others at official establishments shall be constructed of rust-resisting metal or other impervious material, shall be of a type that may be readily cleaned, and shall be kept clean.

§ 308.7 Rooms, compartments, etc., to be clean and sanitary.

Rooms, compartments, places, equipment, and utensils used for preparing, storing, or otherwise handling any product, and all other parts of the establishment, shall be kept clean and in sanitary condition. There shall be no handling or storing of materials which create an objectionable condition in rooms, compartments, or places where any product is prepared, stored, or otherwise handled.

§ 308.8 Operations, procedures, rooms, clothing, utensils, etc., to be clean and sanitary.

(a) Operations and procedures involving the preparation, storing, or handling of any product shall be strictly in accord with clean and sanitary methods.

(b) Rooms and compartments in which inspections are made and those in which livestock are slaughtered or any product is prepared shall be kept sufficiently free of steam and vapors to enable Program employees to make inspections and to insure clean operations. The walls, ceilings, and overhead structure of rooms and compartments in which product is prepared, handled, or stored shall be kept reasonably free from moisture to prevent dripping and contamination of product.

(c) Butchers and others who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands with liquid soap and hot water, and rinse them in clean water. Implements used in dressing diseased carcasses shall be thoroughly cleansed¹ with hot water having a minimum temperature of 180° F. or in a disinfectant approved by the Administrator, followed by rinsing in clean water. The employees of the establishment who handle any product shall keep their hands clean, and in all cases after visiting the toilet rooms or urinals shall wash their hands before handling any product or implements used in the preparation of product.

¹ A list of approved disinfectants is available upon request to Scientific Services, Meat and Poultry Inspection, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250.

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§ 310.4 Identification of carcasses and parts; tagging.

Such devices and methods as may be approved by the Administrator may be used for the temporary identification of retained carcasses, organs, and other parts. In all cases, the identification shall be further established by affixing "U.S. Retained" tags as soon as practicable and before final inspection. These tags shall not be removed except by a Program employee.

§ 310.5 Condemned carcasses and parts to be so marked; tanking; separation.

Each carcass or part which is found on final inspection to be unsound, unhealthful, unwholesome, or otherwise adulterated shall be conspicuously marked, on the surface tissues thereof, by a Program employee at the time of inspection, as "U.S. Inspected and Condemned." Condemned detached organs and other parts of such character that they cannot be so marked shall be placed immediately in trucks or receptacles which shall be kept plainly marked "U.S. Condemned," in letters not less than 2 inches high. All condemned carcasses and parts shall remain in the custody of a Program employee and shall be disposed of as required in the regulations in Part 314 of this subchapter at or before the close of the day on which they are condemned.

§ 310.6 Carcasses and parts passes for cooking; marking.

Carcasses and parts passed for cooking shall be marked conspicuously on the surface tissues thereof by a Program employee at the time of inspection, "U.S. Passed for Cooking." All such carcasses and parts shall be cooked in accordance with Part 315 of this subchapter, and until so cooked shall remain in the custody of a Program employee.

§ 310.7 Removal of spermatic cords, pizzles and preputial diverticuli.

Spermatic cords and pizzles shall be removed from all carcasses. Preputial diverticuli shall be removed from hog carcasses.

§ 310.8 Passing and marking of carcasses and parts.

Carcasses and parts found to be sound, healthful, wholesome, and otherwise not adulterated shall be passed and marked as provided in Part 316 of this subchapter. In all cases where carcasses showing localized lesions are passed for food or for cooking and "U.S. Retained" tags are attached to the carcasses, the affected tissues shall be removed and condemned before the tags are removed. "U.S. Retained" tags shall be removed only by a Program employee.

§ 310.9 Anthrax; carcasses not to be eviscerated; disposition of affected carcasses; hides, hoofs, horns, hair, viscera and contents, and fat; handling of blood and scalding vat water; general cleanup and disinfection.

(a) Carcasses found before evisceration to be affected with anthrax shall not be eviscerated but shall be retained, condemned, and immediately tanked or otherwise disposed of as provided in Part 314 of this subchapter.

(b) All carcasses and all parts, including hides, hoofs, horns, hair, viscera and contents, blood, and fat of any livestock found to be affected with anthrax shall be condemned and immediately disposed of as provided in Part 314 of this subchapter, except that the blood may be handled through the usual blood cooking and drying equipment.

(c) Any part of any carcass that is contaminated with anthrax-infected material through contact with soiled instruments or otherwise shall be immediately condemned and disposed of as provided in Part 314 of this subchapter.

(d) The scalding vat water through which hog carcasses affected with anthrax have passed shall be immediately drained into the sewer and all parts of the scalding vat shall be cleaned and disinfected as provided in paragraph (e) of this section.

(e) (1) That portion of the slaughtering department, including the bleeding area, scalding vat, gambrelling bench, floors, walls, posts, platforms, saws, cleavers, knives, and hooks, as well as employees' boots and aprons, contaminated through contact with anthrax-infected material, shall, except as provided in subparagraph (2) of this paragraph, be cleaned immediately and disinfected with one of the following disinfectants or other disinfectant¹ approved specifically for this purpose by the Administrator:

(i) A 5 percent solution of sodium hydroxide or commercial lye containing at least 94 percent of sodium hydroxide. The solution shall be freshly prepared immediately before use by dissolving 2-1/2 pounds of sodium hydroxide or lye in 5-1/2 gallons of hot water and shall be applied as near scalding hot as possible to be most effective. (Owing to the extremely caustic nature of sodium hydroxide solution, precautionary measures such as the wearing of rubber gloves and boots to protect the hands and feet, and goggles to protect the eyes, should be taken by those engaged in the disinfection process. It is also advisable to have an acid solution, such as vinegar, in readiness in case any of the sodium hydroxide solution should come in contact with any part of the body.)

(ii) A solution of sodium hypochlorite containing approximately one-half of 1 percent (5,000 parts per million) of available chlorine. The solution shall be freshly prepared.

(iii) When a disinfectant solution has been applied to equipment which will afterwards contact product, the equipment shall be rinsed with clean water before such contact.

(2) In case anthrax infection is found in the hog slaughtering department, an immediate preliminary disinfection shall be made from the head-dropper's station to the point where the disease is detected and the affected carcasses shall be cut down from the rail and removed from the room. Upon completion of the slaughtering of the lot of hogs of which the anthrax-infected animals were a part, slaughtering operations shall cease, and a thorough cleanup and disinfection shall be made as provided in subparagraph (1) of

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A list of disinfectants approved for this purpose is available upon

* request to Scientific Services, Meat and Poultry Inspection, Food Safety and
* Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250.

*
*

- 1 These are proprietary products, and a list thereof can be obtained from Scientific Services,
** Meat and Poultry Inspection, Food Safety and Quality Service, U.S. Department of Agriculture,
Washington, D.C. 20250. *
- 2 Information as to the specific products for which use of this substance is approved may be
** obtained upon inquiry addressed to Scientific Services, Meat and Poultry Inspection, Food Safety
* and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250. *

(d) No substance may be used in or on any product if it conceals damage or inferiority or makes the product appear to be better or of greater value than it is. Therefore:

(1) Paprika or oleoresin paprika may not be used in or on fresh meat, such as steaks, or comminuted fresh meat food products, such as chopped and formed steaks or patties; or in any other meat food products consisting of fresh meat (with or without seasoning), except chorizo sausage and except other meat food products in which paprika or oleoresin paprika is permitted as an ingredient in a standard of identity or composition in Part 319 of this subchapter.

(2) Sorbic acid, calcium sorbate, sodium sorbate, and other salts of sorbic acid may not be used in cooked sausage or any other product; sulfurous acid and salts of sulfurous acid may not be used in or on any product and niacin or nicotinamide may not be used in or on fresh product; except that potassium sorbate, propylparaben (propyl p-hydroxybenzoate), calcium propionate, sodium propionate, benzoic acid, and sodium benzoate may be used in or on any product only as provided in the chart in § 318.7(c)(4) or as approved by the Administrator in specific cases.

§ 318.8 Preservatives and other substances permitted in product for export only; handling; such product not to be used for domestic food purposes.

(a) Preservatives and other substances not permitted in domestic product under the regulations in this subchapter may be used in the preparation and packing of product intended for export provided the product (1) accords to the specifications or directions of the foreign purchaser; (2) is not in conflict with the laws of the country to which it is intended for export; and (3) is labeled on the outside container to show that it is intended for export, and is otherwise labeled as required by this subchapter for such export product.

(b) The preparation and packing of export product as provided for in paragraph (a) of this section shall be done in a manner acceptable to the inspector in charge so that the identity of the export product is maintained conclusively and the preparation of domestic product is adequately protected. The preservatives and other substances not permitted in domestic product shall be stored in a room or compartment separate from areas used to store other supplies and shall be held under Program lock. Use of the preservatives or other substances shall be under the direct supervision of a Program employee.

(c) The packing of all articles under paragraph (a) of this section shall be conducted under the direct supervision of a Program employee.

(d) No article prepared or packed for export under paragraph (a) of this section shall be sold or offered for sale for domestic use or consumption, but unless exported shall be destroyed for food purposes under the direct supervision of a Program employee.

(e) The contents of the container of any article prepared or packed for export under paragraph (a) of this section shall not be removed, in whole or in part, from such container prior to exportation, except under the supervision of a Program employee. If such contents are removed prior to exportation, then the article shall be either repacked, in accordance with the provisions of paragraphs (b) and (c) of this section, or destroyed for food purposes under the direct supervision of a Program employee.

(f) Permission must be obtained from the Administrator before meats packed in borax are shipped from one official establishment to another or to

one-half of 1 percent available chlorine (5,000 parts¹ per million or other equivalent disinfectant approved by the Administrator¹ shall be applied to the surface of the rooms and equipment and rinsed with potable water before use.

(c) Hermetically sealed containers of product which have been contaminated by polluted water shall be examined promptly by the official establishment under supervision of an inspector and rehandled as follows:

(1) Separate and condemn all product in damaged or extensively rusted containers.

(2) Remove paper labels and wash the remaining containers in warm soapy water, using a brush where necessary to remove rust or other foreign material. Disinfect these containers by either of the following methods:

(i) Immerse in a solution of sodium hypochlorite containing not less than 100 parts per million of available chlorine or other equivalent disinfectant approved by the Administrator,¹ rinse in potable water, and dry thoroughly; or

(ii) Immerse in 212° F. water, bring temperature of the water back to 212° F. and maintain the temperature at 212° F. for 5 minutes, then remove containers from water and cool them to 95° F. and dry thoroughly.

(3) After handling as described in subparagraph (2) of this paragraph, the containers may be relacquered, if necessary, and then relabeled with approved labels applicable to the product therein.

(4) The identity of the canned product shall be maintained throughout all stages of the rehandling operations to insure correct labeling of the containers.

§ 318.15 Tagging chemicals, preservatives, cereals, spices, etc., "U.S. retained."

When any chemical, preservative, cereal, spice, or other substance is intended for use in an official establishment, it shall be examined by a Program employee and if found to be unfit or otherwise unacceptable for the use intended, or if final decision regarding acceptance is deferred pending laboratory or other examination, the employee shall attach a "U.S. retained" tag to the substance or container thereof. The substance so tagged shall be kept separate from other substances as the circuit supervisor may require and shall not be used until the tag is removed, and such removal shall be made only by a Program employee after a finding that the substance can be accepted, or, in the case of an unacceptable substance, when it is removed from the establishment.

§ 318.16 Pesticide chemicals and other residues in products.

(a) Nonmeat ingredients. Residues of pesticide chemicals, food additives and color additives or other substances in or on ingredients (other than meat, meat byproducts, and meat food products) used in the formulation of products

¹ A list of approved disinfectants is available upon request to
* Scientific Services, Meat and Poultry Inspection Program, Food Safety and *
* Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250. *

shall not exceed the levels permitted under the Federal Food, Drug, and Cosmetic Act, and such nonmeat ingredients must otherwise be in compliance with the requirements under that Act.

(b) Products, and meat, meat byproduct, or other meat food product ingredients. Products, and products used as ingredients of products, shall not bear or contain any pesticide chemical, food additives, or color additive residue in excess of the level permitted under the Federal Food, Drug, and Cosmetic Act and the regulations in this subchapter, or any other substance that is prohibited by such regulations or that otherwise makes the products adulterated.

(c) Standards and procedures. Instructions specifying the standards and procedures for determining when ingredients of finished products are in compliance with this section shall be issued to the inspectors by the Administrator. Copies of such instructions will be made available to interested persons upon request made to the Administrator.

PART 319-DEFINITIONS AND STANDARDS OF IDENTITY OR COMPOSITION

AUTHORITY: The provisions of this Part 319 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962 (7 U.S.C. 450); Act of July 24, 1919 (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

Subpart A-General

§ 319.1 Labeling and preparation of standardized products.

Labels for products for which standards of identity or composition are prescribed in this part shall show the appropriate product name, an ingredient statement, and other label information in accordance with the special provisions, if any, in this part, and otherwise in accordance with the general labeling provisions in Part 317 of this subchapter, and such products shall be prepared in accordance with the special provisions, if any, in this part and otherwise in accordance with the general provisions in this subchapter. Any product for which there is a common or usual name must consist of ingredients and be prepared by the use of procedures common or usual to such products insofar as specific ingredients or procedures are not prescribed or prohibited by the provisions of this subchapter.

Subpart B-Raw Meat Products

§ 319.15 Miscellaneous beef products.

(a) Chopped beef, ground beef. "Chopped Beef" or "Ground Beef" shall consist of chopped fresh and/or frozen beef with or without seasoning and without the addition of beef fat as such, shall not contain more than 30 percent fat, and shall not contain added water, binders, or extenders. When beef cheek meat (trimmed beef cheeks) is used in the preparation of chopped or ground beef, the amount of such cheek meat shall be limited to 25 percent; and

§ 320.4 Access to and inspection of records, facilities, and inventory; copying and sampling.

Every person (including every firm or corporation) within any of the classes specified in § 320.1 shall upon the presentation of official credentials by any duly authorized representative of the Secretary, during ordinary business hours, permit such representative to enter his or its place of business and examine the records required to be kept by § 320.1 and the facilities and inventory pertaining to the business of such person subject to the Act, and to copy all such records and to take reasonable samples of the inventory upon payment of the fair market value therefor. Any necessary facilities (other than reproduction equipment) for such examination and copying of records and for such examination and sampling of inventory shall be afforded to such authorized representative of the Secretary.

§320.5 Registration.

(a) Except as provided in paragraph (c) of this section, every person that engages in business in or for commerce, as a meat broker, renderer, or animal food manufacturer, or engages in business in commerce as a wholesaler of any carcasses, or parts or products of the carcasses, or any livestock, whether intended for human food or other purposes, or engages in business as a public warehouseman storing any such articles in or for commerce, or engages in the business of buying, selling, or transporting in commerce, or importing, any dead, dying, disabled, or diseased livestock, or parts of the carcasses of any such livestock that died otherwise than by slaughter, shall register with the Administrator, giving such information as is required, including his name, and the address of each place of business at which, and all trade names under which he conducts such business, by filing with the Administrator, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250, a form containing such information within 90 days after the effective date hereof or after such later date as he begins to engage in such business if not engaged therein upon said effective date. All information submitted shall be current and correct. The registration form shall be obtained from the Compliance Staff, Meat and Poultry Inspection Field Operations, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(b) Whenever any change is made in the name of, or address of any place of business at which, or any trade name under which a registrant conducts his business, he shall report such change in writing to the Administrator within 15 days after making the change.

(c) The registration requirements prescribed in this section shall not apply to persons conducting any of the businesses specified in this section only at an official establishment.

§ 320.6 Information and reports required from official establishment operators.

(a) The operator of each official establishment shall furnish to Program employees accurate information as to all matters needed by them for making their daily reports of the amount of products prepared or handled in the

departments of the establishment to which they are assigned and such reports concerning sanitation and other aspects of the operations of the establishment and the conduct of inspection thereat as may be required by the Administrator in specific cases.

(b) The operator of each official establishment shall also make such other reports as the Administrator may from time to time require under the Act.

§ 320.7 Reports by consignees of allegedly adulterated or misbranded products; sale or transportation as violations.

Whenever the consignee of any product which bears an official inspection legend refuses to accept delivery of such product on the grounds that it is adulterated or misbranded, the consignee shall notify the officer in charge, * Meat and Poultry Inspection Program, Food Safety and Quality Service, U.S. Department of Agriculture, of the kind, quantity, source, and present location of the product and the respects in which it is alleged to be adulterated or misbranded, and it will be a violation of the Act for any person to sell or transport, or offer for sale or transportation, or receive for transportation, in commerce, any such product which is capable of use as human food and is adulterated or misbranded at the time of such sale, transportation, offer, or receipt: Provided, however, That any such allegedly adulterated or misbranded product may be transported to the official establishment from which it has been transported, in accordance with § 325.10 of this subchapter. *

PART 321-COOPERATION WITH STATES AND TERRITORIES

AUTHORITY: The provisions of this Part 321 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.) and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 321.1 Assistance to State and Territorial programs.

(a) The Administrator is authorized under paragraph (a) of section 301 of the Act, when he determines it would effectuate the purposes of the Act, to cooperate with any State (including Puerto Rico) or any organized Territory in developing and administering the meat inspection program of such jurisdiction with a view to assuring that it imposes and enforces requirements at least equal to those under Titles I and IV of the Act, with respect to establishments at which products are prepared for use as human food solely for distribution within such jurisdiction, and with respect to the products of such establishments. Such cooperation is authorized if the jurisdiction has enacted a law imposing mandatory ante-mortem and post-mortem inspection, reinspection, and sanitation requirements at least equal to the Federal requirements with respect to all or certain classes of persons engaged in slaughtering livestock or otherwise preparing products solely for distribution within such jurisdiction.

Kind of product

Amount and weight

.....
.....
.....

.....
(Signature of shipper)

.....
(Business or occupation of shipper)

.....
(Address of shipper)

(2) The signature of the shipper or of his agent shall be written in full. This certificate shall be separate and apart from any waybill, bill of lading, or other form ordinarily used in the transportation of meat. A copy of his certificate shall be forwarded immediately by the carrier to the Data Processing Center, Food Safety and Quality Service, U.S. Department of Agriculture, Room 211, 4101 South Halsted Street, Chicago, Ill. 60609, and the carrier shall retain the original of the certificate and the shipper shall retain a copy in accordance with Part 320 of this subchapter. If the product is transported by the shipper himself, a certificate shall nevertheless be executed and forwarded to said Data Processing Center by the shipper, and a copy thereof shall be retained by the shipper in accordance with Part 320 of this subchapter.

*

(c) Inedible rendered animal fats from official or other establishments in the United States having the physical characteristics of a meat food product fit for human food may be transported in commerce without denaturing, if the following conditions are met:

(1) Such inedible rendered fat shall not be bought, sold, transported, or offered for sale or offered for transportation in commerce, or imported, except by rendering companies, dealers, brokers, or others who obtain a numbered permit for such activities from the Regional Director.

(2) Such inedible rendered animal fat may be so distributed only if consigned to a domestic manufacturer of technical articles other than for human food or to an export terminal for exportation or storage for exportation as an inedible article, and provided, in the case of such fat consigned to a domestic manufacturer, the product is for use solely by the consignee for manufacturing purposes of nonhuman food articles and may not be further sold or shipped without first receiving approval of the Regional Director: And provided further, That such fat intended for export and stored at a terminal point prior to export will be subject to review by Program employees to assure that it is exported as inedible.

(3) When transported in commerce, or imported, such inedible rendered fat shall be marked conspicuously with the words "technical animal fat not intended for human food" on the ends of the shipping containers, in letters not less than 2 inches high; in the case of shipping containers such as drums, tierces, barrels, and half barrels, and not less than 4 inches high in the case of tank cars and trucks. All shipping containers shall have both ends painted with a durable paint, if necessary, to provide a contrasting background for the required marking.

(4) Such inedible rendered fat shall be transported only in sealed shipping containers bearing unofficial seals applied by the shipper, which shall include the identification number assigned by said Director for the permit holder; and the rendered fat shall be accompanied by a shipper's certificate as prescribed in paragraph (b) of this section which shall also specify the identification number. The number shall appear on the bill of lading or other transportation documents for the shipment. The consignees in the United States must retain the seals in their records as prescribed in Part 320 of this subchapter.

(5) Any diversion or effort to divert inedible rendered fat contrary to the provisions of this paragraph (c) or other violation of the provisions of this section may result in the revocation of the permit for shipment of technical animal fat at the discretion of the Administrator.

(d) Inedible rendered animal fat derived from condemned or other inedible materials at official or other establishments in the United States may be transported in commerce if mixed with low grade offal or other materials which render the fat readily distinguishable from an article of human food, and if the outside container bears the word "inedible."

(e) (1) Except as provided in subparagraphs (2), (3), and (4) of this paragraph (e), or in §§ 314.10 and 314.11 of this subchapter, no animal food prepared, in whole or in part, from materials derived from the carcasses of livestock in an official establishment or elsewhere, shall be transported in commerce, unless

(i) It is properly identified as animal food;

(ii) It is not represented as being a human food;

(iii) It has been denatured as prescribed in § 325.13(a)(2) so as to be readily distinguishable from an article of human food; and

(iv) A certificate is issued as required by paragraph (b) of this section.

(2) Notwithstanding the provisions of subparagraph (1) of this paragraph (e), an animal food that consists of less than 5 percent of parts or products of the carcasses of livestock and that is not represented by labeling or appearance or otherwise as being a human food or as a product of the meat food industry need not be denatured in accordance with § 325.13(a)(2) or certified as required in paragraph (b) of this section.

(3) Notwithstanding the provisions of subparagraph (1) of this paragraph (e), animal food packed in hermetically sealed, retort processed, conventional retail-size containers, and retail-size packages of semimoist animal food need not be denatured in accordance with § 325.13(a)(2) or certified as required in paragraph (b) of this section if the name of the article, as for example, "Dog and Cat Food" or "Animal Food," appears on the label in a conspicuous manner. To be considered conspicuous, the letters in the name of the articles must be at least three times as high, wide, and thick as the letters in the words denoting the use, as ingredients in the article, of the materials derived from the carcasses of livestock. The letters in the name of such article shall contrast as markedly with their background as the letters in the words denoting the use of such ingredient materials contrast with their background.

(4) The requirements of this part do not apply to any animal food which does not consist of any parts or products of the carcasses of livestock, or to livestock or poultry feed which does not consist of any such articles other

than processed livestock by products (such as meat meal tankage, meat and bone meal, blood meal and feed grade animal fat).

(f) Except for inedible rendered animal fats and lungs or lung lobes, inedible products (including condemned products only if condemned for causes specified in § 314.11 of this subchapter) which were prepared at any official establishment, or at any State inspected establishment in any State not listed in § 331.2 of this subchapter, and which have the physical characteristics of a product fit for human food, may be transported from an official establishment or in commerce, without denaturing as required by this subchapter, if the following conditions are met:

(1) The shipper must have obtained a numbered permit for such activity from the appropriate Regional Director, as identified in § 301.2 of this subchapter. Such permit may be obtained upon written application to the appropriate Regional Director and his determination that the proposed transportation would be authorized under this paragraph (f). The application shall state the name and address of the applicant, a description of the type of his business operations, and the purpose of making such application.

(2) Such inedible products may be transported under this paragraph (f) only if consigned to a manufacturer in the United States of articles other than for human food and if the product is for use solely by the consignee for manufacturing articles not for human food. Such products may not be transported in commerce to any consignee other than the one to which they were originally shipped unless prior notice of the diversion is given to the appropriate Regional Director and a record identifying the new consignee is maintained by the shipper as required by § 320.1 of this subchapter.

(3) When transported from an official establishment or in commerce under this paragraph (f), the outside container of such inedible products shall be marked conspicuously with the words "Inedible-Not Intended for Human Food" in letters not less than 2 inches high, in the case of containers such as cartons, drums, tierces, barrels, and half barrels, and not less than 4 inches high in the case of tank cars and trucks used to transport such products not in other containers.

(4) Such inedible products shall be transported from an official establishment or in commerce under this paragraph (f) only in railroad cars, trucks, or containers which bear unofficial seals applied by the shipper, which shall include the identification number assigned to the permit holder and an individual seal serial number assigned by the shipper; and the product so transported shall be accompanied by an invoice or bill of lading specifying the permit holder's identification number. The consignee in the United States must retain a record of the identification and serial numbers shown on the seals in his records as prescribed in Part 320 of this subchapter.

(5) Any diversion, or effort to divert, undenatured, inedible product contrary to the provisions of this paragraph (f) or other violation of the provisions of this section may result in the revocation of the permit for shipment of inedible products under this paragraph (f), at the discretion of the Administrator.

(a) Carcasses, parts thereof, meat and meat food products (other than rendered animal fats) that have been treated in accordance with the provisions of this paragraph shall be considered denatured for the purposes of the regulations in this part, except as otherwise provided in Part 314 of this subchapter for articles condemned at official establishments.

(1) The following agents are prescribed for denaturing carcasses, parts thereof, meat or meat food products which are affected with any condition that would result in their condemnation and disposal under Part 314 of this subchapter if they were at an official establishment: Crude carbolic acid; cresylic disinfectant; a formula consisting of 1 part FD&C green No. 3 coloring, 40 parts water, 40 parts liquid detergent, and 40 parts oil of citronella, or other proprietary substance approved by the Administrator in specific cases.¹

(2) Except as provided in subparagraphs (3), (4), and (5) of this paragraph, the following agents are prescribed for denaturing other carcasses, parts thereof, meat and meat food products, for which denaturing is required by this part; FD&C green No. 3 coloring; FD&C blue No. 1 coloring; FD&C blue No. 2 coloring; finely powdered charcoal; or other proprietary substance approved by the Administrator in specific cases.¹

(3) Tripe may be denatured by dipping it in a 6 percent solution of tannic acid for 1 minute followed by immersion in a water bath, then immersing it for 1 minute in a solution of 0.022 percent FD&C yellow No. 5 coloring;

(4) Meat may be denatured by dipping it in a solution of 0.0625 percent tannic acid, followed by immersion in a water bath, then dipping it in a solution of 0.0625 percent ferric acid; and

(5) When meat, meat byproducts, or meat food products are in ground form, 4 percent by weight of coarsely ground hard bone, which shall be in pieces no smaller than the opening size specified for No. 5 mesh in the standards issued by the U.S. Bureau of Standards or 6 percent by weight of coarsely ground hard bone, which shall be in pieces no smaller than the opening size specified for No. 8 mesh in said Standards, uniformly incorporated with the product may be used in lieu of the agents prescribed in subparagraph (2) of this paragraph.

(6) Before the denaturing agents are applied to articles in pieces more than 4 inches in diameter, the pieces shall be freely slashed or sectioned. (If the articles are in pieces not more than 4 inches in diameter, slashing or sectioning will not be necessary.) The application of any of the denaturing agents listed in subparagraph (1) or (2) or this paragraph to the outer surface of molds or blocks of boneless meat, meat byproducts, or meat food products shall not be adequate. The denaturing agent must be mixed intimately with all of the material to be denatured, and must be applied in such quantity and

¹ Information as to approval of any proprietary denaturing substance may be obtained from the Technical Services, Meat and Poultry Inspection, * Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250. *

card, or other papers accompanying the shipments are marked, stamped, or have attached thereto signed statements in accordance with § 325.15.

(b) In case of wreck or similar extraordinary emergency, the Department seals on a railroad car or other means of conveyance containing any inspected and passed product may be broken by the carrier, and if necessary, the articles may be reloaded into another means of conveyance, or the shipment may be diverted from the original destination, without another shipper's certificate; but in all such cases the carrier shall immediately report the facts by telephone or telegraph to the Deputy Administrator, Meat and Poultry Inspection Field Operations, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250. Such report shall include the following information: *

- (1) Nature of the emergency.
- (2) Place where seals were broken.
- (3) Original points of shipment and destination.
- (4) Number and initial of the original car or truck.
- (5) Number and initials of the car or truck into which the articles are reloaded.
- (6) New destination of the shipment.
- (7) Kind and amount of articles.

§ 325.19 Provisions inapplicable to specimens for laboratory examination, etc., or to naturally inedible articles.

The provisions of this Part do not apply:

(a) To specimens of product sent to or by the Department of Agriculture or divisions thereof in Washington, D.C., or elsewhere, for laboratory examination, exhibition purposes, or other official use;

(b) To material released for educational, research, and other nonfood purposes, as prescribed in § 314.9 of this subchapter;

(c) To glands and organs for use in preparing pharmaceutical, organotherapeutic, or technical products and not used for human food, as described in § 318.1(g) of this subchapter;

(d) To material or specimens of product for laboratory examination, research, or other nonhuman food purposes, when authorized by the Administrator, and under conditions prescribed by him in specific cases; and

(e) To articles that are naturally inedible by humans, such as hoofs, horns, and hides in their natural state.

§ 325.20 Transportation and other transactions concerning dead, dying, disabled, or diseased livestock, and parts of carcasses of livestock that died otherwise than by slaughter.

No person engaged in the business of buying, selling, or transporting in commerce, or importing any dead, dying, disabled, or diseased animals or parts of the carcasses of any animals that died otherwise than by slaughter shall:

(a) Buy, sell, transport, or offer for sale or transportation, in commerce, or import any dead livestock if its hide or skin has been removed;

The reverse of this page (page 176) is intended to be blank.

(b) Sell, transport, offer for sale or transportation, or receive for transportation, in commerce, any dead, dying, disabled, or diseased livestock, or parts of the carcasses of any livestock that died otherwise than by slaughter, unless such livestock and parts are consigned and delivered, without avoidable delay, to establishments of animal food manufacturers, renderers, or collection stations that are registered as required by Part 320 of this subchapter, or to official establishments that operate under Federal inspection, or to establishments that operate under a State or Territorial inspection system approved by the Secretary as one that imposes requirements at least equal to the Federal requirements for purposes of paragraph 301(c) of the Act;¹

(c) Buy in commerce or import any dead, dying, disabled, or diseased livestock or parts of the carcasses of any livestock that died otherwise than by slaughter, unless he is an animal food manufacturer or renderer and is registered as required by Part 320 of this subchapter, or is the operator of an establishment inspected as required by paragraph (b) of this section and such livestock or parts of carcasses are to be delivered to establishments eligible to receive them under paragraph (b) of this section;

(d) Unload en route to any establishment eligible to receive them under paragraph (b) of this section, any dead, dying, disabled, or diseased livestock or parts of the carcasses of any livestock that died otherwise than by slaughter, which are transported in commerce or imported by any such person: Provided, That any such dead, dying, disabled, or diseased livestock, or parts of carcasses may be unloaded from a means of conveyance en route where necessary in case of a wreck or otherwise extraordinary emergency, and may be reloaded into another means of conveyance; but in all such cases, the carrier shall immediately report the facts by telegraph or telephone to the Compliance Staff, Meat and Poultry Inspection Field Operations, Animal and Plant Health Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250;

(e) Load into any means of conveyance containing any dead, dying, disabled, or diseased livestock, or parts of the carcasses of any livestock that died otherwise than by slaughter, while in the course of importation or other transportation in commerce any livestock or parts of carcasses not within the foregoing description or any other products or other commodities.

§ 325.21 Means of conveyance in which dead, dying, disabled, or diseased livestock and products thereof shall be transported.

All vehicles and other means of conveyance used by persons subject to § 325.20 for transporting in commerce or importing, any dead, dying, disabled, and diseased livestock or parts of carcasses of livestock that died otherwise

¹ A list of such registrants, States, and amendments thereof, will be published in the Federal Register, and information concerning the registration status of particular animal food manufacturers, renderers, or collection stations, or the status of particular States or Territories may also be
* obtained from the Director, Administrative Services Division, Food Safety *
* and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250. *

than by slaughter shall be leak-proof and so constructed and equipped as to permit thorough cleaning and sanitizing. The means of conveyance so used in conveying such livestock, or parts thereof, shall be cleaned and disinfected prior to use in the transportation of any product intended for use as human food. The cleaning procedure shall include the complete removal from the means of conveyance of any fluid, parts, or product of such dead, dying, disabled, or diseased livestock and the thorough application of a disinfectant to the interior surfaces of the cargo space. Substances permitted for such use are:

(a) "Liquefied phenol" (U.S.P. strength 87 percent phenol) in the proportion of at least 6 fluid ounces to 1 gallon of water.

(b) "Cresylic disinfectant" in the proportion of not less than 4 fluid ounces to 1 gallon of water; and such other disinfectants as are approved by the Administrator in specific cases. The use of "cresylic disinfectant" is permitted subject to the conditions prescribed in § 71.10(b) of this title.

Part 327-IMPORTED PRODUCTS

AUTHORITY: The provisions of this Part 327 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962 (7 U.S.C. 450); Act of July 24, 1919 (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 327.1 Application of provisions.

The provisions of this part shall apply to products derived from cattle, sheep, swine, goats, horses, mules, and other equines, if capable of use as human food. Compliance with the conditions for importation of products under this part does not excuse the need for compliance with applicable requirements under other laws, including the provisions in Parts 94, 95, and 96 of Chapter I of this Title.

§ 327.2 Eligibility of foreign countries for importation of products into the United States.

(a) (1) Whenever it shall be determined by the Administrator that the system of meat inspection maintained by any foreign country, with respect to establishments preparing products in such country for export to the United States, insures compliance of such establishments and their products with requirements at least equal to all the inspection, building construction standards, and all other provisions of the Act and the regulations in this subchapter which are applied to official establishments in the United States, and their products, and that reliance can be placed upon certificates required under this part from authorities of such foreign country, notice of that fact will be given by including the name of such foreign country in paragraph (b) of this section. Thereafter, products prepared in such establishments which are certified and approved in accordance with subparagraph (3) of this

adulterated or misbranded as defined by the regulations governing meat inspection of the U.S. Department of Agriculture, and are otherwise in compliance with requirements at least equal to those in the Federal Meat Inspection Act and said regulations.

I further certify that all products herein described that are prepared customarily to be eaten without cooking and contain muscle tissue of pork were treated for destruction of trichinae as prescribed in § 318.10 of the Meat Inspection Regulations of the U.S. Department of Agriculture.

Kind of product	Species of livestock derived from	Number of pieces or containers	Weight
.....
.....
.....
.....
Identification marks on products and containers.....			
.....			
Consignor.....			
Address.....			
Establishment number.....			
Consignee.....			
Destination.....			
Shipping marks.....			
(Signature)			
(Name of official authorized by the national foreign government to issue inspection certificates for meat food product exported to the United States)			
(Official title)			

- (c) Each foreign meat-inspection certificate shall bear the official seal of the national government agency responsible for the inspection of the product and be signed and issued by an official authorized to sign and issue such certificates by the national government of the foreign country in which the product is inspected.
- (d) Each foreign meat-inspection certificate shall be in both the English language and the language of the foreign country of origin.
- (e) The foreign meat-inspection certificate required by this section to accompany each consignment containing any product shall be delivered by the consignee, or his agent, in the United States to the Program inspector at the place of inspection, and inspection of the product will not be commenced prior to such delivery.

§ 327.5 Importer to make application for inspection of products for importation; information required.

(a) Each importer shall apply for inspection of any product for importation to the officer in charge, if one is stationed at the port where such product is to be offered for entry. Otherwise, application for inspection shall be made to the Administrator, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(b) The application should be made as long as possible in advance of the anticipated arrival of each consignment, except in case of consignments of products expressly exempted from inspection by §§ 327.16 and 327.17.

(c) Each application shall state the approximate date on which the consignment is due to arrive at such port in the United States, the name of the ship or other carrier transporting it, the name of the country from which the product was, or is to be, shipped, the place where inspection is desired in accordance with § 327.6, the quantity and kind of product, and whether it is fresh, cured, canned or otherwise prepared. In case of consignments arriving in the United States by water, the application shall also state the port of first arrival in the United States.

§ 327.6 Products for importation; program inspection, time and place; application for approval of facilities as official import inspection establishment; refusal or withdrawal of approval; official numbers.

(a) Except as provided in §§ 327.16 and 327.17, all products offered for importation from any foreign country shall be inspected by a Program inspector before they shall be admitted into the United States.

(b) All products, required by this part to be inspected, shall be inspected only at an official establishment or at an official import inspection establishment approved by the Administrator as provided in this section. Such approved official import inspection establishments will be listed in the Directory of Meat and Poultry Inspection Program Establishments, Circuits and Officials, published by the Food Safety and Quality Service. The listing will categorize the kind or kinds of product¹ which may be inspected at each official import inspection establishment, based on the adequacy of the facilities for making such inspections and handling such products in a sanitary manner.

(c) Owners or operators of facilities, other than official establishments, who want to have import inspections made at their facilities, shall apply to the Administrator for approval of their facilities for such purpose. Application shall be made on a form furnished by the Program, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C., and shall include all information called for by that form.

(d) Each applicant seeking approval of his facilities for import inspections shall submit to the Administrator necessary drawings with specifications to determine compliance with the requirements of this section.

1

For example: Canned product, boneless meat, carcasses and cuts.

(Name of Truck Line or Carrier)

Notice

This container of meat or meat product must be delivered intact to an inspector of the Meat and Poultry Inspection Program, U.S. Department of Agriculture.

Warning

Failure to comply with these instructions will result in penalty action being taken against the holder of the Customs entry bond.

If the product is found to be acceptable upon inspection the container will be marked as U.S. inspected and passed and this warning notice defaced.

(b) No person shall affix, break, alter, deface, mutilate, remove, or destroy any official import meat seal of the Department, except Customs officers or Program inspectors or as provided for in paragraph (h) of this section.

(c) No product shall be removed from any car, wagon, other means of conveyance, or container sealed with an official import meat seal of the Department except under the supervision of a Program inspector or a Customs officer, or as provided for in paragraph (h) of this section.

(d) No product required by this part to be inspected shall be moved, prior to inspection from any port, or, if arriving by water from the wharf where first unloaded, to any place other than the place designated by, or in accordance with, this part as the place where the same shall be inspected.

(e) No product required by this part to be inspected shall be conveyed, prior to inspection, from any port, or, if arriving by water, from the wharf where first unloaded, in any manner other than in compliance with this part.

(f) No product required by this part to be inspected shall be delivered to the consignee or his agent prior to inspection, unless the consignee shall furnish a bond, in form prescribed by the Secretary of the Treasury, conditioned that the product shall be returned, if demanded, to the collector of the port where the same is offered for clearance through the Customs.

(g) The consignee or his agent shall provide such assistance as Program inspectors may require for the handling and marking of product offered for entry.

(h) In case of a wreck or similar extraordinary emergency, the official import meat seal of the Department on a car, truck, or other means of conveyance may be broken by the carrier, and, if necessary, the articles may be reloaded into another means of conveyance for transportation to destination. In all such cases, the carrier shall immediately report the facts by telegraph * to the Administrator, Food Safety and Quality Service, U.S. Department of * Agriculture, Washington, D.C. 20250. Such report shall include the following information:

- (1) Nature of the emergency.
- (2) Place where seals were broken.
- (3) Points of shipment and destination.
- (4) Identity of the means of conveyance, such as the initials and number of the car.
- (5) Identity of the means of conveyance into which the articles are loaded.
- (6) Kind and quantity of articles.

§ 327.8 Import products; equipment and means of conveyance used in handling to be maintained in sanitary condition.

Compartments of steamships, sailing vessels, railroad cars, and other means of conveyance transporting any product to the United States, and all

trucks, chutes, platforms, racks, tables, tools, utensils, and all other devices used in moving and handling any product offered for importation into the United States, shall be maintained in a sanitary condition.

§ 327.9 Burlap wrapping for foreign meat.

Burlap shall not be used as a wrapping for foreign meat unless the meat is first wrapped with a good grade of paper or cloth of a kind which will prevent contamination with lint or other foreign material.

§ 327.10 Samples; inspection of consignments; refusal of entry; marking.

(a) Program inspectors may take, without cost to the United States, for laboratory examination, samples of any product which is subject to analysis, from each consignment offered for importation, except that such samples shall not be taken of any product offered for importation under § 327.16.

(b) The outside containers of all products offered for importation from any foreign country and accompanied with a foreign inspection certificate as required by this part, which, upon inspection by Program inspectors, are found not to be adulterated or misbranded and to be otherwise eligible for entry into the United States under this part, or the products themselves if not in containers, shall be marked with the official inspection legend prescribed in § 312.7 of this subchapter. All products so marked, in compliance with this part, shall be admitted into the United States, insofar as such admittance is regulated under the Act.

(c) If the inspection of the portion of product withdrawn from a consignment indicates that the consignment is adulterated or misbranded or otherwise is not eligible for entry under this part, the consignment shall be identified as "U.S. Refused Entry" and handled as prescribed in § 327.13(a). The consignments refused entry may be marked "U.S. Refused Entry" if the area supervisor deems such marking necessary to maintain their identity.

§ 327.11 Receipts to importers for import product samples.

In order that importers may be assured that samples of foreign products collected for laboratory examination are to be used exclusively for that purpose, official receipts shall be issued and delivered to importers, or their agents, by inspectors for all samples of foreign products collected. The official receipt shall be prepared in duplicate, over the signature of the inspector who collects the samples, and shall show the name of the importer, country of origin, quantity and kind of product collected, date of collection, and that the sample was collected for laboratory examination. The duplicate copy of the receipt shall be retained by inspectors in charge as their office record.

§ 327.12 Foreign canned or packaged products bearing trade labels; sampling and inspection.

(a) Samples of foreign canned or packaged products bearing on their immediate containers trade labels which have not been approved under § 317.3 of this subchapter shall be collected and forwarded to the laboratory by the

Program inspector for examination, and the products shall be held pending receipt of the report of the laboratory findings and the results of the examination of trade labels and the marks on shipping containers.

(b) Foreign canned or packaged products bearing trade labels and other markings which have been approved under § 317.3 of this subchapter shall be inspected for soundness and checked for net weight. Samples may be collected for laboratory examination, but the products may be released under Customs' bond pending the report of laboratory findings.

(c) A sample shall be taken from each consignment of foreign canned products or packaged products. The method of sample selection¹ and the sample size shall be prescribed in instructions to Program employees.

§ 327.13 Foreign products offered for importation; reporting of findings to Customs; handling of articles refused entry.

(a) Program inspectors shall report their findings as to any product which has been inspected in accordance with this part, to the Director of Customs at the port where the same is offered for clearance through the Customs, and shall request the Director to refuse admission to any product which is designated as "U.S. refused entry", and to direct that the same be exported by the consignee within the time specified in this section, unless the consignee, within such specified time shall cause the destruction thereof for human food purposes under the supervision of a Program inspector: Provided, That in the case of product refused entry solely because of misbranding, in lieu of exportation or destruction the product may be brought into compliance with the requirements of this part, under supervision of an authorized representative of the Administrator. Such specified time shall be 30 days after such notice is given to the Customs officer, unless a different time is fixed by the Administrator upon application to him. If any such product is destroyed for human food purposes or misbranded product is brought into compliance under this paragraph, under the supervision of a Program inspector, he shall give prompt notice thereof to the Director.

(b) Upon the request of the Director of Customs at the port where a product is offered for clearance through the Customs, the consignee of the product shall, at his own expense, immediately return to the Director any product which has been delivered to consignee under § 327.7 and subsequently designated "U.S. refused entry" or found in any respect not to comply with the requirements in this part. All such product shall be returned in cars, trucks, or other means of conveyance, or in corded containers, sealed with the official import meat seal of the Department unless such sealing is deemed not to be necessary by the area supervisor because other equally adequate controls are used.

(c) All charges for storage, cartage, and labor with respect to any product which was imported contrary to the Act shall be paid by the owner or consignee, and in default of such payment shall constitute a lien against such product and any other product thereafter imported by or for such owner or consignee.

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The instructions may be obtained, upon request from Technical Services,
* Meat and Poultry Inspection, Food Safety and Quality Service, U.S. Department *
of Agriculture, Washington, D.C. 20250.

§ 327.14 Marking of products and labeling of immediate containers thereof for importation.

(a) Product which is offered for importation, and which is susceptible of marking, shall, whether or not enclosed in an immediate container, bear the name of the country of origin, preceded by the words "product of"; the establishment number assigned by the foreign meat inspection system and certified to the Program; and such other markings as are necessary for compliance with Part 316 of this subchapter. When such markings are imprints of stamps or brands made with branding ink, such ink shall be harmless and shall create permanent imprints. In case the name of the country of origin appears as part of an official mark of the national foreign government and such name is prominently and legibly displayed, the words "product of" may be omitted.

(b) In addition to the marking of products required under paragraph (a) of this section, the immediate container of any product offered for importation:

(1) Shall bear a label showing in accordance with § 317.2 of this subchapter all information required by that section (except that the establishment number assigned by the foreign meat inspection system and certified to the Program and the official inspection mark of the foreign meat inspection system shall be shown instead of the official inspection legend of the United States) and in addition the name of the country of origin preceded by the words "product of," immediately under the name or descriptive designation of the product as required by § 317.2: Provided, That such establishment number may be omitted from a label lithographed directly on a can if said number is lithographed or embossed elsewhere on the can; and

(2) Shall, if such immediate container is a sealed metal container, have the establishment number assigned by the foreign meat inspection authority and certified by the Program embossed or lithographed on the sealed metal container, and such establishment number shall not be covered or obscured by any label or other means.

(c) All marks, and other labelings for use on or with immediate containers, as well as private brands on carcasses or parts of carcasses shall be submitted for approval, to the Labels and Packaging Staff, Meat and Poultry Inspection, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250, and approved as provided in Part 317 of this subchapter, before products bearing such marks, labeling or brands will be admitted into the United States: Provided, That the marks of inspection of foreign systems embossed on metal containers or branded on carcasses or parts thereof need not be submitted for approval; and stencils, box dies, labels, and brands may be used on such immediate containers as tierces, barrels, drums, boxes, crates, and large-size fiberboard containers of foreign products provided the markings made by such articles are applicable to the product and are not false or misleading and are used with the approval of the inspector in charge.

§ 327.15 Outside containers of foreign products; marking and labeling; application of official inspection legend.

(a) The outside container in which any immediate container of foreign product is shipped to the United States shall bear, in English, in a prominent and legible manner:

(1) The name or descriptive designation of the product in accordance with § 317.2 of this subchapter;

(2) The name of the country of origin; and

(3) The establishment number assigned by the foreign meat inspection system and certified to the Program.

(b) All labeling used with an outside container of foreign product must be approved in accordance with Part 317 of this subchapter.

(c) All outside containers of products which have been inspected and passed in accordance with this part shall be marked by a Program employee or under his supervision with the official import meat inspection mark prescribed in § 312.7.

§ 327.16 Small importations for importer's own consumption; requirements.

Any product offered for importation in a quantity of 50 pounds or less which was purchased by the importer outside the United States for his own consumption, is eligible for importation into the United States from any country without compliance with the provisions in other sections of this part but subject to applicable requirements under other laws, including the regulations in Part 94 of this title. However, Program employees may inspect any product offered for importation under this section to determine whether it is within the class eligible for importation under this paragraph.

§ 327.17 Returned U.S. inspected and marked products.

U.S. inspected and passed and so marked products exported to and returned from foreign countries will be admitted into the United States without compliance with this part upon notification to and approval of the Deputy

* Administrator, Meat and Poultry Inspection Field Operations, Food Safety and
* Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250, in
specific cases.

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§ 327.18 Imported products to be handled and transported as domestic; entry into official establishments; exception.

(a) All imported products, after entry into the United States, shall be deemed and treated as domestic products and shall be subject to the applicable provisions of the Act and the regulations in this subchapter and the applicable requirements under the Federal Food, Drug, and Cosmetic Act, except that products imported under § 327.16 are required to comply only with the requirements of that Act and § 327.16 of this subchapter.

(b) Imported products inspected, passed, and marked in accordance with this part may, subject to the provisions of Part 318 of this subchapter, be taken into official establishments and be mixed with or added to any product in such establishments which has been inspected and passed therein.

(c) Imported product which has been inspected, passed, and marked under this part may be transported in the course of importation or subsequently in commerce only upon compliance with Part 325 of this subchapter.

§ 327.19 Specimens for laboratory examination and similar purposes.

The provisions in this part do not apply to specimens of products for laboratory examination, research, or similar purposes when authorized importation by the Administrator under conditions specified by him in specific cases, including requirements of denaturing or other identification to deter their use for human food. Authorization will not be given for the importation of any products contrary to the provisions of Part 94 of this chapter.

§ 327.20 Importation of foreign inedible fats.

No inedible grease, inedible tallow, or other inedible rendered fat shall be admitted into the United States unless it has been first denatured as prescribed in § 325.13 of this subchapter and the containers marked as prescribed by § 316.15 of this subchapter or unless it is identified and handled as prescribed by § 325.11 (c) or (d) of this subchapter.

§ 327.21 Special inspection procedures for chilled fresh or frozen boneless manufacturing meat.

(a) Definitions; sampling; standards. (1) Frozen boneless manufacturing meat is meat, frozen in the fresh state from cattle, sheep, swine, goats, horses, mules, or other equines that has all bone removed and is cut into pieces or trimmings, frozen into a compact block of any shape and suitable for slicing or chopping in the manufacturing of meat food products. Individual pieces or trimmings must not be smaller than a 2-inch cube or a piece comparable in size. As used in this section, the term "frozen" includes "chilled fresh," and "lot" means any amount of frozen boneless manufacturing meat of one species, similarly packaged, shipped from one establishment, and offered for import inspection under one or more foreign inspection certificates.

(2) All lots of imported frozen boneless manufacturing meat will be sampled and such samples defrosted for inspection in accordance with this paragraph. The inspector will select from each lot the appropriate number of cartons specified by the table of sampling plans contained in the current U.S. Department of Agriculture Manual of Meat Inspection Procedures.¹ The total sample for inspection will consist of the necessary number of 12-pound units drawn from these cartons. The 12-pound units selected will be completely defrosted and subjected to a thorough examination.

(b) Lots refused entry. Reinspection (including resampling) will be provided for any lot of frozen boneless manufacturing meat which was refused entry under this section on the basis of the original evaluation of the sample thereof, only if there is reason to question the judgment of the inspector in making the evaluation. If, in other cases, any portion of any lot refused entry is identified by markings as consisting of any particular type of meat (e.g., as made from beef trimmings or from chucks or rounds) which differs

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Copies of such table are available, upon request, from Technical Services, Meat and Poultry Inspection, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250.

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from all other types of meat in the lot or is identified by a production date or shift mark which distinguishes it from all other meat in the lot, the eligibility of each such portion of the lot for importation will be evaluated upon the basis of the original inspection findings and in accordance with standards specified for this purpose in instructions issued to the inspectors.¹ Portions of the lot so found eligible for entry will be admitted and the remainder of the lot will be refused entry.

(c) Certain lots found to qualify as lots for entry. If it is found upon initial evaluation of the sample of any lot of frozen boneless manufacturing meat that the lot as a whole meets the inspection standard for entry but such lot includes any portion identified by markings as consisting of any particular type of meat different than all other types of meat in the lot or identified by a different production date or shift mark than the remainder of the lot, the eligibility for importation of such portion of the lot shall be evaluated, upon the basis of the original inspection findings and in accordance with standards specified for this purpose in instructions issued to the inspectors.¹ Any portion of the lot found ineligible for entry upon such evaluation will be refused entry and the remainder of the lot will be admitted.

(d) Lots for which unloading is delayed. If a portion of a lot is unloaded from a ship on any day and the unloading of the remainder of the lot is being delayed beyond the following day, the eligibility for importation of each portion which is identified by markings as consisting of any particular type of meat different than all other types of meat in the lot or identified by a different production date or shift mark than the remainder of the lot, may be evaluated at the importer's request separately in accordance with standards specified for this purpose in instructions issued to the inspectors.¹

§ 327.22 Official import meat inspection marks and seals.

The official import meat inspection mark and official import meat seal are those described in §§ 312.5(b) and 312.7 of this subchapter.

PART 329-DETENTION; SEIZURE AND CONDEMNATION; CRIMINAL OFFENSES

AUTHORITY: The provisions of this Part 329 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962 (7 U.S.C. 450); Act of July 24, 1919 (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 329.1 Article or livestock subject to administrative detention.

Any carcass, part of a carcass, meat or meat food product of livestock, or article exempted from the definition of meat food product, or any dead,

¹ The instructions may be obtained, upon request, from Technical

* Services, Meat and Poultry Inspection, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250. *

drainage lines to a point outside the buildings will not be required in existing construction when positive acting back-flow devices are installed.

(d) Section 314.2 of this subchapter shall apply to such establishments, except that a separate room or compartment need not be provided for inedible products if they can be handled so that they do not create insanitary conditions in any room or compartment used for edible products or otherwise render any edible products adulterated and do not interfere with the conduct of inspection. For example, intestines, paunch contents, feet, and hides might be accumulated on the kill floor in clean, watertight drums with close fitting covers if there is sufficient space to store them out of the way until the close of the day's operation.

(e) Sections 316.7, 317.3, and 317.4 of this subchapter shall apply to such establishments, except as provided in this paragraph (e).

(1) The operator of each such establishment shall, prior to the inauguration of inspection, identify all labeling and marking devices in use, or proposed for use (upon the date of inauguration of inspection) to the circuit supervisor of the circuit in which the establishment is located. Temporary approval, pending formal approval under §§ 316.7, 317.3, and 317.4 of this subchapter, will be granted by the circuit supervisor for labeling and marking devices that he determines are neither false nor misleading, provided the official inspection legend bearing the official establishment number is applied to the principal display panel of each label, either by a mechanical printing device or a self-destructive pressure sensitive sticker, and provided the label shows the true product name, an accurate ingredient statement, the name and address of the manufacturer, packer, or distributor, and any other features required by paragraph 1(n) of the Act.

(2) The circuit supervisor will forward one copy of each item of labeling and a description of each marking device for which he has granted temporary approval to the Washington, D.C. office of the Labels and Packaging Staff and will retain one copy in a temporary approval file for the establishment.

(3) The operator of the official establishment shall promptly forward a copy of each item of labeling and a description of each marking device for which temporary approval has been granted by the circuit supervisor (showing any modifications required by the circuit supervisor) to the Labels and * Packaging Staff, Meat and Poultry Inspection, Food Safety and Quality Service, * USDA, Washington, D.C. 20250, accompanied by the formula and details of preparation and packaging for each product. Within 90 days after inauguration of inspection, all labeling material and marking devices temporarily approved by the circuit supervisor must receive approval as required by §§ 316.7, 317.3, and 317.4, of this subchapter or their use must be discontinued.

(4) The circuit supervisor will also review all shipping containers to insure that they do not have any false or misleading labeling and are otherwise not misbranded. Modifications of unacceptable information on labeling material by the use of self-destructive pressure sensitive tape or by blocking out with an ink stamp will be authorized on a temporary basis to permit the maximum allowable use of all labeling materials on hand. All unacceptable labeling material which is not modified to comply with the requirements of this subchapter must be destroyed or removed from the official establishment.

(f) Sections 320.1, 320.2, 320.3, 320.4, 320.5, 325.20, and 325.21 apply to operations and transactions not in or for commerce in a State designated under paragraph 301(c) only if the State is also designated under section 205 of the Act and if such provisions are applicable as shown in § 331.6 of this part.

(g) Paragraph 321.1(a) of this subchapter will not apply to States designated under paragraph 301(c) of the Act.

(h) Parts 322 and 327 and § 325.3 of this subchapter relating to exports and imports do not apply to operations and transactions solely in or for intrastate commerce.

(i) Part 325 of this subchapter will apply to establishments required to have inspection under § 302.1(a)(2) of this subchapter and to operations and transactions solely in or for intrastate commerce, except as provided in paragraphs (h) and (j) of this section.

(j) Sections 325.4, 325.15, and 325.1(b) of this subchapter will not apply to require a certificate, or evidence thereof, for the distribution solely within any designated State of products that are U.S. inspected and passed and so marked.

§ 331.4 Control and disposal of nonfederally inspected products in States designated under paragraph 301(c) of the Act.

Upon the effective date of designation of a State under paragraph 301(c) of the Act, no products can be prepared within the State unless they are prepared under inspection pursuant to the regulations in this subchapter or are exempted from the requirement of inspection under § 303.1 of this subchapter, and no unexempted products which were prepared without any inspection can lawfully be distributed within the State. For a period of 90 days from the effective date of such designation, products which were prepared and inspected and passed under the supervision of a responsible State or local inspection agency can be distributed solely within the State, provided they are not adulterated or misbranded, except that the official inspection legend is not required. Within the 90-day period, products that have been inspected by the State or local inspection agency may be further prepared and otherwise handled in official establishments required to have inspection under § 302.1(a)(2) of this subchapter or at establishments exempted from the requirements of such inspection under § 303.1 of this subchapter, and may be distributed as provided in this section but otherwise shall be handled in accordance with § 305.4 of this subchapter. Such products shall not bear any [Federal] official inspection legends. After said 90-day period, only federally inspected and passed products may be distributed within the designated State, except as provided in § 303.1 of this subchapter.

§331.5 Criteria and procedure for designating establishments with operations which would clearly endanger the public health; disposition of products; application of regulations.

(a) An establishment preparing products solely for distribution within any State shall be designated as one producing adulterated products which would clearly endanger the public health, if:

SUBCHAPTER B-VOLUNTARY INSPECTION AND CERTIFICATION SERVICE

PART 350-SPECIAL SERVICES RELATING TO MEAT AND OTHER PRODUCTS

AUTHORITY: The provisions of this Part 350 issued under 34 Stat. 1260-1265, as amended, 41 Stat. 241, sec. 306, 46 Stat. 689, secs. 203, 205, 60 Stat. 1087, as amended; 7 U.S.C. 2201, 19 U.S.C. 1306, 21 U.S.C. 71-91, 96 7 U.S.C. 1622, 1624, unless otherwise noted.

SOURCE: The provisions of this Part 350 appear at 23 F.R. 9982, Dec. 23, 1958; 25 F.R. 9642, Oct. 7, 1960, as amended at 32 F.R. 13115, Sept. 15, 1967, unless otherwise noted. Redesignated at 30 F.R. 4195, Mar. 31, 1965. Redesignated at 35 F.R. 15554, Oct. 3, 1970.

§ 350.1 Meaning of words.

Words used in this part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

§ 350.2 Definitions.

For the purposes of the regulations in this part, unless the context otherwise requires, the following terms shall be construed, respectively, to mean:

(a) Department. The United States Department of Agriculture.

(b) Service. The Food Safety and Quality Service of the Department.

(c) Administrator. The Administrator of the Service or any officer or employee of the Department to whom authority has heretofore been delegated, or to whom authority may hereafter be delegated, to act in his stead.

(d) [Reserved]

(e) Inspector. Any officer or employee of the Department authorized to perform any duties under the regulations in this part.

(f) Person. Any individual, corporation, company, association, firm, partnership, society, or joint stock company, or other organized group of any of the foregoing.

(g) Federally inspected and passed. Inspected and passed under the Meat Inspection Act, as amended (21 U.S.C. 71 et seq.) or under the provisions in paragraphs 306 (b) and (c) of the Tariff Act of 1930 (19 U.S.C. 1306 (b) and (c)).

(h) Official establishment. An establishment operated under Federal meat inspection pursuant to the Meat Inspection Act, as amended (21 U.S.C. 71 et seq.).

(i) Food article. Any article of human food derived wholly or in part from meat, meat byproducts, or meat food products, which is not subject to the Federal meat inspection laws, and animal casings, for which the mark of Federal meat inspection is requested: Provided, That such articles and casings are derived from federally inspected and passed carcasses.

(j) Reindeer. Domesticated reindeer.

[23 F.R. 9982, Dec. 23, 1958, as amended at 30 F.R. 258, Jan. 9, 1965; 30 F.R. 4195, Mar. 31, 1965; 32 F.R. 6021, Apr. 15, 1967; 32 F.R. 13115, Sept. 15, 1967]

§ 350.3 Types and availability of service.

Upon application in accordance with § 350.5 the following types of service may be furnished under the regulations in this part:

(a) Identification service. (1) Meat or other product that is federally inspected and passed at an official establishment, or upon importation, under the meat inspection laws, is officially marked to identify it as federally inspected and passed. In order to facilitate the division of such meat or other product into smaller portions or its combination into larger units and still maintain its identity as product which has been federally inspected and passed and so marked, inspectors may supervise the handling of the product and mark such portions or units with the marks of Federal inspection when they determine that the identity has been maintained.

(2) At the time service is furnished product must be sound, wholesome and fit for human food. The service will be available only on premises other than those of an official establishment. The sanitation of the plant or area where service is furnished must comply with applicable provisions of Part 308 of this chapter.

(3) The mark of inspection shall be applied only under the immediate supervision of an inspector.

(4) The service will be available for products moved in tank cars and tank trucks from an official establishment or from a location operating under this service only if such tank cars or tank trucks are equipped for sealing and are securely sealed by an employee of the Meat and Poultry Inspection Program of the Food Safety and Quality Service with an official seal of the Department bearing the inspection legend before leaving such official establishment or such other location. *

(b) Certification service. At the request of a purchaser, supplier, exporter, or others, inspectors may make certification regarding livestock products for human food purposes (including casings), to be exported, as meeting conditions or standards that are not imposed or are in addition to those imposed by the regulations in Parts 301 through 331 of this chapter and the laws under which such regulations were issued.

(c) Food inspection service. An inspection and certification service for wholesomeness relating to the manufacture of a food article may be furnished upon application. All applicable provisions of this chapter shall apply to the preparation, labeling and certification of the food article prepared under this food inspection service.

(d) Reindeer inspection service. An inspection and certification service for wholesomeness relating to the slaughter of reindeer. All applicable provisions of this chapter shall apply to the slaughter of reindeer, and the preparation, labeling, and certification of the reindeer meat and reindeer products prepared under this reindeer inspection service. (Sec. 203, 60 Stat. 1087; 7 U.S.C. 1622 and 1624; 29 F.R. 16210) [25 F.R. 9642, Oct. 7, 1960, as amended at 30 F.R. 258, Jan. 9, 1965; 30 F.R. 8675, July 9, 1965; 32 F.R. 13115, Sept. 15, 1967]

§ 350.5 Application for service.

Any person who desires to receive service under the regulations in this part for meat or other product eligible therefor under such regulations may make application for service to the Administrator, upon an application form which will be furnished by the Administrator upon request.

§ 350.6 Denial or withdrawal of service.

(a) If any person has applied for service for meat or other product not eligible therefor under the regulations in this part, or has failed to make proper application for service or to pay fees and charges due for service furnished or to be furnished to him under the regulations in this part, or if the service cannot be furnished to any person applying therefor because of lack of available inspectors or other administrative reasons, the service may be denied to such person by the Administrator until the condition justifying such denial is corrected.

(b) Service under the regulations in this part may also be denied to any person by the Administrator for such period as he may deem proper, if it is determined, after opportunity for hearing before a proper official in the Department, that such person has been responsible for any willful misrepresentation to the Department concerning any meat or other product for which service has been requested under the regulations, in this part, or that such person has been responsible for the use without authority, or the imitation, of any marks or certificates of Federal meat inspection on or with respect to any meat or other product, or has otherwise been responsible for any fraudulent or deceptive practice with respect to such service, or that such person has interfered with or obstructed any inspector in the performance of his duties under the regulations in this part, or attempted to do so. Pending final determination of the matter, the Administrator may deny or withdraw service without hearing in those cases where the public interests so require. In other cases prior to the institution of proceedings for denial of service under this paragraph, the facts or conduct which may warrant such action shall be called to the attention of the person involved, in writing, and he shall be given an opportunity to demonstrate or achieve compliance with all applicable requirements.

§ 350.7 Fees and charges.

(a) Fees and charges for service under the regulations in this part shall be paid by the applicant for the service in accordance with this section, and, if required by the Administrator, the fees and charges shall be paid in advance.

(b) The fees and charges provided for in this section shall be paid by check, draft, or money order payable to the Treasurer of the United States and shall be remitted promptly to the Administrator upon furnishing to the applicant of a statement as to the amount due.

(c) The fees to be charged and collected for service under the regulations in this part shall be at the rate of \$13.20 per hour for base time, \$13.20 per hour for overtime including Saturdays, Sundays, and holidays, and \$19.92 per hour for laboratory service, to cover the costs of the service and

shall be charged for the time required to render such service. Where appropriate, this time will include but will not be limited to the time required for the travel of the inspector or inspectors in connection therewith during the regularly scheduled administrative workweek.

(d) Charges may also be made to cover the cost of travel and other expenses incurred by the Service in connection with the furnishing of the service.

[23 F.R. 9982, Dec. 23, 1958, as amended at 32 F.R. 13115, Sept. 15, 1967; 35 F.R. 6856, Apr. 30, 1970]

PART 351-CERTIFICATION OF TECHNICAL ANIMAL FATS FOR EXPORT

AUTHORITY: The provisions of this Part 351 issued under secs. 203, 205, 60 Stat. 1087, 1090; 7 U.S.C. 1622, 1624.

SOURCE: The provisions of this Part 351 appear at 40 FR 58627, December 18, 1975.

DEFINITIONS

§ 351.1 Meaning of words.

Words used in this Part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

§ 351.2 Terms defined.

When used in this Part, unless the context otherwise requires:

(a) "Department" means the United States Department of Agriculture.

(b) "Program" means the Meat and Poultry Inspection Program of the

* Food Safety and Quality Service of the Department. *

* (c) "Administrator" means the Administrator of the Food Safety and *
* Quality Service of the Department, or any officer or employee of the *
Department to whom authority has heretofore been delegated or may hereafter be
delegated to act in his stead.

(d) "Circuit supervisor" means an employee of the Program assigned to supervise and perform official work in a circuit. Such employee is assigned by and reports directly to the Administrator or person designated by him.

(e) "Inspector" means an employee of the Program or a cooperating State.

(f) "Circuit" means one or more inspected plants assigned to a circuit supervisor.

(g) "Recognized State" means any State not designated in § 331.2 of this chapter.

(h) "Cooperating State" means any State cooperating under § 351.7 in administration of the regulations in this Part.

(i) "Inspection" means ante-mortem and post-mortem inspection by Program inspectors or inspectors of a Meat Inspection Service of a recognized State.

(j) "Animals" means cattle, sheep, swine, goats, horses, mules and other equines.

(k) "Technical animal fat" means animal fat eligible for exportation, or storage for exportation, in accordance with § 325.11 of this chapter.

(l) "Certified technical animal fat" means technical animal fat certified

APPEALS

§ 351.21 Appeals.

Any decision by an employee of the Program may be appealed by any adversely affected person to the immediate supervisor of such employee. Decisions of other inspectors may be appealed to the circuit supervisor.

RECORDS AND REPORTS

§ 351.22 Certified plants to maintain records and make reports; access to records.

(a) Each day a certified plant prepares, receives, or ships certified technical animal fat or receives materials for use in such product, the operator of the plant shall prepare records identifying the kinds and quantities of such materials and technical animal fats received, the number of pounds of certified technical animal fat prepared or shipped, and an up-to-date inventory of certified technical animal fat in storage. The operator of each certified plant shall include in the records required by this section all MP Forms 85 which he receives with shipments of certified technical animal fat from any other certified plant. These records shall be maintained by the operator of each certified plant and made available to an inspector, upon request, for examination and copying, for a period of 1 year after the date of the transaction involved.

(b) The operator of each certified plant shall provide such relevant information as any inspector may request to enable him to determine whether any technical animal fats are eligible for certification and whether the plant is eligible for certification service under the regulations in this Part.

PART 354 - VOLUNTARY INSPECTION OF RABBITS AND EDIBLE PRODUCTS THEREOF

AUTHORITY: Secs. 203, 205; 60 Stat. 1087, 1090; 7 U.S.C. 1622, 1624;
37 FR 28464, 28477.

GENERAL

§ 354.1 Definitions.

Unless the context otherwise requires, the following terms shall have the following meaning:

(a) "Act" means the applicable provisions of the Agricultural Marketing Act of 1946 (60 Stat. 1087; 7 U.S.C. 1621 et seq.) or any other act of Congress conferring like authority.

(b) "Acceptable" means suitable for the purpose intended and acceptable to the Service.

* (c) "Administrator" means the Administrator of the Food Safety and
* Quality Service of the Department or any other officer or employee of the
* Department to whom there has heretofore been delegated, or to whom there may
hereafter be delegated the authority to act in his stead.

(d) "Applicant" means any interested party who requests any inspection service.

(e) "Area supervisor" means any employee of the Department in charge of rabbit inspection service in a designated geographical area.

(f) "Carcass" means any rabbit carcass.

(g) "Circuit supervisor" or "technical supervisor" means the officer in charge of the rabbit inspection service in a circuit consisting of a group of stations within an area.

(h) "Class" means any subdivision of a product based on essential physical characteristics that differentiate between major groups of the same kind.

(i) "Condition" means any condition, including, but not being limited to, the state of preservation, cleanliness, or soundness, of any product or the processing, handling, or packaging which may affect such product.

(j) "Condition and wholesomeness" means the condition of any product, its healthfulness and fitness for human food.

(k) "Department" means the United States Department of Agriculture.

(l) "Edible product" means any product derived from ready-to-cook domestic rabbits.

(m) "Giblets" means the liver from which the bile sac has been removed and the heart from which the pericardial sac has been removed.

(n) "Holiday" or "legal holiday" shall mean the legal public holidays specified by the Congress in paragraph (a) of section 6103, title 5, of the United States Code.

(o) "Identify" means to apply official identification to products or to containers thereof.

(p) "Inspected and certified" or "certified" means, with respect to any product, that it has undergone an inspection and was found, at the time of such inspection, to be sound, wholesome, and fit for human food.

(q) "Inspection", "inspection service", or "inspection of products for condition and wholesomeness" means any inspection by an inspector to determine, in accordance with the regulations in this Part, (1) the condition and wholesomeness of rabbits, or (2) the condition and wholesomeness of any edible product at any state of the preparation or packaging thereof in the official plant where inspected and certified, or (3) the condition and wholesomeness of any previously inspected and certified product if such product has not lost its identity as an inspected and certified product.

(r) "Inspection certificate" means a statement, either written or printed, issued by an inspector, pursuant to the regulations in this Part, relative to the condition and wholesomeness of products.

(s) "Inspector" means any person who is licensed by the Secretary to investigate and certify, in accordance with the regulations in this Part, the condition and wholesomeness of products. An inspector is an employee of the Department or of a State; he may be a graduate veterinarian or a layman.

(t) "Interested party" means any person financially interested in a transaction involving any inspection.

(u) "National supervisor" means (1) the officer in charge of the rabbit inspection service of the Food Safety and Quality Service, and (2) other officers or employees of the Department designated by the officer in charge of the rabbit inspection service of the Food Safety and Quality Service.

(v) "Official plant" means one or more buildings or parts thereof, comprising a single plant in which the facilities and methods of operation therein

have been approved by the Administrator as suitable and adequate for operation under inspection service and in which inspection is carried on in accordance with the regulations in this Part.

(w) "Person" means any individual, partnership, association, business trust, corporation, or any organized group of persons, whether incorporated or not.

(x) "Potable water" means water that has been approved by the State health authority as safe for drinking and suitable for food processing.

(y) "Product" means ready-to-cook rabbits, or edible products derived therefrom.

(z) "Rabbit" means any domesticated rabbit, whether live or dead.

(aa) "Rabbit inspection service" means the personnel who are engaged in the administration, application, and direction of rabbit inspection programs and services pursuant to the regulations in this Part.

(bb) "Ready-to-cook domestic rabbit" means any rabbit which has been slaughtered for human food, from which the head, blood, skin, feet, and inedible viscera have been removed, that is ready to cook without need of further processing. Ready-to-cook rabbit also means any cut-up or disjointed portion of rabbit or any edible part thereof, as described in this paragraph.

(cc) "Regulations" means the provisions of this entire Part as may be in effect at the time inspection is performed.

(dd) "Secretary" means the Secretary of the Department, or any other officer or employee of the Department to whom there has heretofore been delegated, or to whom there may hereafter be delegated, the authority to act in his stead.

* (ee) "Service" means the Food Safety and Quality Service of the Department. *

(ff) "Station supervisor" means any authorized individual who is designated to supervise rabbit inspection service in a large official plant or in a group of several small plants.

§ 354.2 Designation of official certificates, memoranda, marks, other identifications, and devices for purposes of the Agricultural Marketing Act.

Subsection 203(h) of the Agricultural Marketing Act of 1946, as amended by Public Law 272, 84th Congress, provides criminal penalties for various specified offenses relating to official certificates, memoranda, marks or other identifications, and devices for making such marks or identifications, issued or authorized under section 203 of said Act, and certain misrepresentations concerning the inspection of agricultural products under said section. For the purposes of said subsection and the provisions in this Part, the terms listed in this section shall have the respective meanings specified:

(a) "Official certificate" means any form of certification, either written or printed, used under this Part to certify with respect to the inspection or class or condition of products.

(b) "Official memorandum" means any initial record of findings made by an authorized person in the process of inspecting or sampling, pursuant to this Part, any processing or plant operation report made by an authorized person in connection with inspecting or sampling under this Part, and any report made by an authorized person of services performed pursuant to this Part.

(c) "Official mark" means the inspection mark, and any other mark, or any variations in such marks, approved by the Administrator and authorized to be

affixed to any product, or affixed to or printed on the packaging material of any product, stating that the product was inspected, or indicating the condition of the product, or for the purpose of maintaining the identity of products inspected under this Part, including, but not limited to, that set forth in § 354.65.

(d) "Official identification" means any symbol, stamp, label, or seal indicating that the product has been officially inspected and/or indicating the class or condition of the product approved by the Administrator and authorized to be affixed to any product, or affixed to or printed on the packaging material of any product.

(e) "Official device" means a stamping appliance, branding device, stencil, printed label, or any other mechanically or manually operated tool that is approved by the Administrator for the purpose of applying any official mark or other identification to any product or the packaging material thereof.

ADMINISTRATION

§ 354.3 Administration.

The Administrator shall perform, for and under the supervision of the Secretary, such duties as are prescribed in the regulations in this Part and as the Secretary may require in the administration of the regulations in this Part. The Administrator is authorized to waive for limited periods any particular provisions of the regulations to permit experimentation so that new procedures, equipment, and processing techniques may be tested to facilitate definite improvements and, at the same time, to assure full compliance with the * spirit and intent of the regulations. The Food Safety and Quality Service and * its officers and employees shall not be liable in damages through acts of commission or omission in the administration of this Part.

BASIS OF SERVICE

§ 354.10 Inspection service.

Any inspection service in accordance with the regulations in this Part shall be for condition and wholesomeness.

§ 354.12 Eligibility.

(a) Only rabbits which are processed in official plants in accordance with the regulations in this Part may be inspected.

(b) All rabbits that are eviscerated in an official plant where inspection service is maintained shall be inspected for condition and wholesomeness and no dressed rabbits or uninspected products shall be brought into such official plant.

§ 354.13 Supervision.

All inspection service shall be subject to supervision at all times by the station supervisor, circuit supervisor, area supervisor, and national supervisor. Such service shall be rendered where the facilities and conditions are satisfactory for the conduct of the service and the requisite inspectors are available.

Each product for which inspection service is requested shall be so arranged so as to permit adequate determination of its class, quantity, and condition as the circumstances may warrant.

§ 354.76 Time of inspection in an official plant.

The inspector who is to perform the inspection in an official plant shall be informed, in advance, by the applicant of the hours when such inspection is desired. Inspectors shall have access at all times to every part of any official plant to which they are assigned.

REPORTS

§ 354.90 Report of inspection work.

Reports of the work of inspection carried on within official plants shall be forwarded to the Administrator by the inspector in such manner as may be specified by the Administrator.

§ 354.91 Information to be furnished to inspectors.

When inspection service is performed within an official plant, the applicant for such inspection shall furnish to the inspector rendering such service such information as may be required for the purposes of §§ 354.90 to 354.92.

§ 354.92 Reports of violation.

Each inspector shall report, in the manner prescribed by the Administrator, all violations of and noncompliance with the Act and the regulations in this Part of which he has knowledge.

FEES AND CHARGES

§ 354.100 Payment of fees and charges.

(a) Fees and charges for any inspection shall be paid by the applicant for the service in accordance with the applicable provisions of §§ 354.100 to 354.110, both inclusive. If so required by the inspector, such fees and charges shall be paid in advance.

(b) Fees and charges for any inspection service shall, unless otherwise required pursuant to paragraph (c) of this section, be paid by check, draft, * or money order payable to the Food Safety and Quality Service and remitted promptly to the Service. *

(c) Fees and charges for any inspection pursuant to a cooperative agreement with any State or person shall be paid in accordance with the terms of such cooperative agreement.

§ 354.101 On a fee basis.

(a) Unless otherwise provided in this Part, the fees to be charged and collected for any service performed, in accordance with this Part, on a fee basis shall be based on the applicable rates specified in this section.

(b) The charges for inspection service will be based on the time required to perform such services. The hourly rate shall be \$13.20 for base time and \$13.20 for overtime or holiday work.

(c) Charges for any laboratory analysis or laboratory examination of rabbits under this Part related to the inspection service shall be \$19.92 per hour.

§ 354.105 Fees for additional copies of inspection certificates.

Additional copies, other than those provided for in §§ 354.141, 354.142, and 354.143, of any inspection certificates may be supplied to any interested party upon payment of a fee of \$2.00 for each set of five or fewer copies.

§ 354.106 Travel expenses and other charges.

Charges are to be made to cover the cost of travel and other expenses incurred by the Service in connection with rendering inspection service. Such charges shall include the costs of transportation, per diem, and any other expenses.

§ 354.107 Continuous inspection performed on a resident basis.

(a) Except as provided in paragraph (b) of this section, the charges for inspection of rabbits and products thereof shall be those provided for in § 354.101(b) when the inspection service is performed on a continuous year-round resident basis and the services of an inspector or inspectors are required 4 or more hours per day. When the services of an inspector are required on an intermittent basis, the charges shall be at the hourly rate provided for in § 354.101(b) plus the travel expense and other charges provided for in § 354.106.

(b) The applicant will be given credit when inspectors assigned to the applicant's official plant perform inspection for the Department of Defense on products accepted for delivery by the applicant to the Department of Defense. The amount of such credit will be based on a formula concurred in jointly by the Departments of Defense and Agriculture.

§ 354.109 Fees or charges for inspection service performed under cooperative agreement.

Fees or charges to be made to an applicant for any inspection service which differ from those listed in §§ 354.100 through 354.107 shall be provided for by a cooperative agreement.

§ 354.110 Disposition of fees for inspection made under cooperative agreement.

Fees for inspection under a cooperative agreement with any State or person shall be disposed of in accordance with the terms of such agreement. Such portion of the fees collected under a cooperative agreement as may be due the United States shall be remitted to the Service.

INSPECTION PROCEDURES; ANTE-MORTEM INSPECTIONS

§ 354.120 Manner of handling products in an official plant.

DEFINITIONS

§ 355.1 Meaning of words.

Words used in this part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

§ 355.2 Terms defined.

When used in this part unless otherwise distinctly expressed or manifestly incompatible with the intent thereof:

(a) "Person" means any individual, partnership, association, business trust, corporation, or any organized group of persons, whether incorporated or not.

* (b) "Program" means the Meat and Poultry Inspection Program of the Food *
* Safety and Quality Service of the United States Department of Agriculture. *

(c) "Circuit supervisor" means an inspector of the Program assigned to supervise and perform official work at a circuit. Such inspector is assigned by and reports directly to the Administrator or other person designated by him.

(d) "Inspector" means an inspector of the Program.

(e) "Inspected plant" means any plant preparing certified products for dogs, cats, or other carnivora, at which inspection is maintained under the regulations contained in this part.

(f) "Circuit" means one or more inspected plants assigned to a circuit supervisor.

(g) "Animal protein supplement" means a product containing animal protein and other elements normal to the component for use in compounding a maintenance food for dogs, cats, and other carnivora.

(h) "Products" means the products for dogs, cats, and other carnivora marked, or to be marked, with the certification provided in this part.

(i) "Meat" means the U.S. inspected and passed and so identified clean, wholesome muscle tissue of cattle, sheep, swine, or goats which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus with or without the accompanying and overlying fat and the portions of skin, sinews, nerves, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing. It does not include the muscle found in the lips, snout, or ears.

(j) "Animal food meat byproduct" means the part other than meat which has been derived from one or more cattle, sheep, swine or goats that have been U.S. Inspected and Passed and is fit for use as animal food.

(k) "Horse meat" means the U.S. inspected and passed and so identified clean, wholesome muscle tissue of horses which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying and overlying fat and the portions of sinews, nerves, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing.

(l) "Animal food horse meat byproduct" means the part other than meat which has been derived from one or more horses that have been U.S. Inspected and Passed and is fit for use as animal food.

(m) "Mule meat" means the clean, sound, healthful, wholesome muscle tissue derived from mules as determined by ante-mortem and post-mortem inspection by an inspector in accordance with § 355.41. It includes muscle tissue which

is found in the tongue, in the diaphragm, in the heart or in the esophagus, with or without the accompanying and overlying fat and the portions of sinews, nerves, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing.

(n) "Animal food mule meat byproduct" means the part other than meat which has been derived from one or more mules that have been handled in accordance with § 355.41 and is fit for use as animal food.

(o) "Bone" means the U.S. inspected and passed and so identified clean, wholesome bone which has been derived from cattle, sheep, swine, goats or horses, or bone derived from mules slaughtered and passed under Program inspection in accordance with § 355.41.

(p) "Poultry" means any domesticated bird slaughtered in accordance with the Poultry Products Inspection Act, Public Law 85-172, 85th Congress, S. 1747, dated August 28, 1957 (21 U.S.C. 451 et seq.).

(q) "Poultry product" means any edible part of fresh poultry which have been slaughtered for human food and from which the blood, feathers, feet, head and viscera have been removed in accordance with rules and regulations promulgated by the Secretary of Agriculture.

(r) Administrator. The Administrator of the Food Safety and Quality Service or any officer or employee of the Department to whom authority has heretofore been delegated or may hereafter be delegated to act in his stead.

(s) "Whale meat" means the muscle tissue of whales which is fit for use in animal food.

(t) "Fish" means the whole or part of any aquatic, water breathing vertebrates, commonly designated as fish, which is fit for use in animal food.

(u) "Animal food poultry byproduct" means any portion of carcasses of poultry slaughtered under inspection and passed in accordance with the Poultry Products Inspection Act which is fit for use in animal food.

[23 F.R. 10107, Dec. 23, 1958, as amended at 25 F.R. 1356, Feb. 1960; 29 F.R. 18418, Dec. 25, 1964; 30 F.R. 4195, Mar. 31, 1965; 32 F.R. 13115, Sept. 15, 1967; 33 F.R. 6707, May 2, 1968]

SCOPE OF INSPECTION SERVICE

§ 355.3 Plants eligible for inspection.

Upon application, inspection may be granted at a plant where products are to be prepared, when the Administrator has determined that the application conforms to and the plant meets with the requirements of this part.

APPLICATION FOR INSPECTION, CERTIFICATION, AND IDENTIFICATION

§ 355.4 Application.

The owner or operator of any plant of the kind specified in § 355.3 may apply to the Administrator for inspection, certification, and identification. In cases of change of ownership or change of location, new applications shall be made.

§ 355.5 Drawings.

Triplicate copies of complete drawings with specifications, consisting of floor plans showing the locations of such features as the principal pieces of equipment, floor drains, principal drainage lines, hand-washing basins, and hose connections for cleanup purposes; elevations; roof plans when necessary to show size and location of skylights and the like; cross and longitudinal

sections of the various buildings, showing such features as principal pieces of equipment, heights of ceilings, conveyor rails, and character of floors, walls, and ceilings; and a plot plan showing relationship of various departments and structures of the plants, properly drawn to scale, shall accompany applications. Where complete approved drawings and specifications * are available in the files of the Meat and Poultry Inspection Program, Food * Safety and Quality Service, U.S. Department of Agriculture, covering a plant operating under the supervision of that Program, it will not be necessary that drawings and specifications accompany an application made under this part for inspection at such plant.
[23 F.R. 10107, Dec. 23, 1958, as amended at 30 F.R. 4195, Mar. 31, 1965; 32 F.R. 13115, Sept. 15, 1967]

§ 355.6 Review of applications.

The Administrator will determine whether applications shall be granted or refused.

INAUGURATION OF INSPECTION

§ 355.7 Inauguration of inspection.

When an application for inspection, certification, and identification is granted, the circuit supervisor shall, at or prior to the inauguration of inspection, inform the owner or operator of the plant of the requirements of the regulations contained in this part. Inspection shall not be begun if a plant is not in a sanitary condition. The applicant shall adopt and enforce all necessary measures and shall comply with all such directions as the circuit supervisor may prescribe for carrying out the purposes of this part.

§ 355.8 Official number.

To each plant granted inspection an official number shall be assigned. Such number shall be preceded by the letter "A" and used to identify all certified products prepared in the plant.

§ 355.9 Numbers granted same ownership or control.

Two or more official plants under the same ownership or control may be granted the same official number, provided a serial letter is added after the number in each case to identify the plant.

§ 355.10 Assignment of inspectors.

The Administrator shall designate a circuit supervisor of the inspection at each circuit and assign to him such assistants as may be necessary.

FEES

§ 355.11 Charge for survey.

Applicants for the inspection, certification, and identification shall

381.1(b)(42), 381.1(b)(46), 381.1(b)(56), 381.3(a), 381.6, 381.10, 381.13-381.17, 381.21, 381.29, 381.39-381.42, 381.175(a)(2), 381.175(a)(3), 381.179, 381.185-381.187, 381.192, and 381.195-381.225.

(b) Export certification service. At the request of any person intending to export any slaughtered poultry or poultry product, inspectors may make certification regarding products for human food purposes, to be exported, as meeting conditions or standards that are not imposed or are in addition to those imposed by the regulations in Part 381 of this chapter and the laws under which such regulations were issued.

§ 362.3 Application for service.

Any person who desires to receive service under the regulations in this Part for poultry or other product eligible therefor under such regulations may make application for service to the Administrator, upon an application form which will be furnished by the Administrator upon request to the Meat and * Poultry Inspection Program, Food Safety and Quality Service, U.S. Department * of Agriculture, Washington, D.C. 20250. The application must include all the information called for by that form. In case of change of name, ownership, management, or location, a new application shall be made.

§ 362.4 Denial or withdrawal of service.

(a) For disciplinary reasons: (1) Bases for denial or withdrawal. An application or request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person who, or whose employee or agent in the scope of his employment or agency, (i) has willfully made any misrepresentation or has committed any other fraudulent or deceptive practice in connection with any application or request for service under the regulations in this chapter; (ii) has given or attempted to give, as a loan or for any other purpose, any money, favor, or other thing of value, to any employee of the Department authorized to perform any function under the regulations in this chapter; (iii) has interfered with or obstructed, or attempted to interfere with or to obstruct, any employee of the Department in the performance of his duties under the regulations in this chapter by intimidation, threats, assaults, abuse, or any other improper means; (iv) has knowingly falsely made, issued, altered, forged, or counterfeited any official certificate, memorandum, mark, or other identification, or device authorized or issued under this chapter; (v) has knowingly uttered, published, or used as true any such falsely made, issued, altered, forged, or counterfeited certificate, memorandum, mark, identification, or device; (vi) has knowingly obtained or retained possession of any such falsely made, issued, altered, forged, or counterfeited certificate, memorandum, mark, identification, or device, or of any carcass or poultry or product bearing any such falsely made, issued, altered, forged or counterfeited certificate, memorandum, mark, or identification; (vii) has knowingly represented that any carcass, poultry, or product has been officially inspected and passed (by an authorized inspector) under this chapter, when it had not in fact been so inspected; (viii) has, within the previous 10 years, been convicted of any felony or more than one misdemeanor under any law based upon the acquiring, handling, or distributing of adulterated, mislabeled, or deceptively packaged food, or fraud in connection with transactions in food, or any felony indicating a lack of the integrity needed for the conduct of operations affecting the public health; (ix) has in

any manner not specified in this paragraph violated subsection 203(h) of the Act: Provided, That subdivision (vi) of this subparagraph shall not be deemed to be violated if the person in possession of any item mentioned therein notifies the inspector without delay that he has possession of such item and, in the case of an official device, surrenders it to the inspector, and, in the case of any other item, surrenders it to the inspector or destroys it or brings it into compliance with the regulations by obliterating or removing the violative features under supervision of the inspector; And provided further, That an application or a request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person who operates an establishment for which he has made application for service if, with the knowledge of such operator, any other person conducting any operations in such establishment has committed any of the offenses specified in subdivisions (i) through (ix) of this subparagraph after such application was made. Moreover, an application or a request for service made in the name of a person otherwise eligible for service under the regulations may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, such a person (a) in case the service is or would be performed at an establishment operated (1) by a corporation, partnership, or other person from whom the benefits of the service are currently being withheld under this chapter, or (2) by a corporation, partnership, or other person having an officer, director, partner, or substantial investor from whom the benefits of service under this chapter are currently being withheld and who has any authority with respect to the establishment where service is or would be performed, or (b) in case the service is or would be performed with respect to any poultry or product in which any corporation, partnership, or other person within (a)(1) of this subdivision has a contract or other financial interest.

(2) Procedure. All cases arising under this paragraph shall be conducted in accordance with the rules of practice governing disciplinary withdrawal of inspection service under the Act.

(b) For correctable cause.

(1) Basis for denial or withdrawal. An application or request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person whose establishment does not meet the requirements as to premises, facilities, and equipment, and the operation thereof, prescribed in the regulations to prevent the distribution of adulterated poultry or poultry products, or who has not received approval of labeling and containers to be used at the establishment as required by the regulations.

(2) Procedure. All cases arising under this paragraph shall be conducted in accordance with the rules of practice governing conditional withdrawal of inspection service under the Act.

(c) For miscellaneous reasons. An application or a request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person, without a hearing, by the official in charge of the appropriate regional office, with the concurrence of the Regional Director (1) for administrative reasons such as the nonavailability of personnel to perform the service; (2) for the failure to pay for service; (3) in case the application or request related to birds or products which are not eligible for service under Part 362; or (4) in case the person is a partnership, corporation, or other person from whom the benefits of the service are currently being withheld under paragraph (a) of this section. Notice of such denial or withdrawal, and the reasons therefor, shall promptly be given to the person involved.

SUBCHAPTER D-HUMANE SLAUGHTER OF LIVESTOCK

PART 390-DESIGNATION OF METHODS

§ 390.1 Definitions.

For the purpose of this part the following terms shall be construed, respectively, to mean:

(a) The Act. The Act of August 27, 1958 (Pub. Law 85-765) relating to humane slaughter of livestock.

* (b) Program. The Meat and Poultry Inspection Program of the Food Safety *
* and Quality Service of the U.S. Department of Agriculture. *

(c) Inspectors. Inspectors of the Program.

(d) Carbon dioxide. A gaseous form of the chemical formula CO₂.

(e) Carbon dioxide concentration. Ratio of carbon dioxide gas and atmospheric air.

(f) Exposure time. The period of time an animal is exposed to an anesthesia-producing carbon dioxide concentration.

(g) Anesthesia. Loss of sensation or feeling.

(h) Surgical anesthesia. A state of unconsciousness measured in conformity with accepted surgical practices.

(i) Consciousness. Responsiveness of the brain to the impressions made by the senses.

(j) Captive bolt. A stunning instrument which when activated drives a bolt out of a barrel for a limited distance.

[24 F.R. 1549, Mar. 3, 1959, as amended and redesignated at 30 F.R. 4195, Mar. 31, 1965; 32 F.R. 13115, Sept. 15, 1967]

§ 390.5 Chemical; carbon dioxide.

The slaughtering of sheep, calves and swine with the use of carbon dioxide gas and the handling in connection therewith, in compliance with the provisions contained in this section, are hereby designated and approved as humane methods of slaughtering and handling of such animals under the Act.

(a) Administration of gas, required effect; handling. (1) The carbon dioxide gas shall be administered in a chamber in accordance with this section so as to produce surgical anesthesia in the animals before they are shackled, hoisted, thrown, cast, or cut. The animals shall be exposed to the carbon dioxide gas in a way that will accomplish the anesthesia quickly and calmly, with a minimum of excitement and discomfort to the animals.

(2) The driving or conveying of the animals to the carbon dioxide chamber shall be done with a minimum of excitement and discomfort to the animals. Delivery of calm animals to the anesthesia chamber is essential since the induction, or early phase, of anesthesia is less violent with docile animals. Among other things this requires that, in driving animals to the anesthesia chamber, electrical equipment be used as little as possible and with the lowest effective voltage.

(3) On emergence from the carbon dioxide chamber the animals shall be in a state of surgical anesthesia and shall remain in this condition throughout shackling, sticking and bleeding. Asphyxia or death from any cause shall not be produced in the animals before bleeding.

(b) Facilities and procedures-(1) General requirements for gas chambers and auxiliary equipment; operator. (i) The carbon dioxide gas shall be administered in a chamber which accomplishes effective exposure of the animal. Two types of chambers involving the same principle are in common use for carbon dioxide anesthesia. They are the "U" type chamber and the "Straight Line" type chamber. Both are based on the principle that carbon dioxide gas has a higher specific gravity than air. The chambers open at both ends for entry and exit of animals and have a depressed central section. Anesthetizing carbon dioxide concentrations are maintained in the central section of the chamber. Effective anesthetization is produced in this section. Animals are driven from holding pens through a pathway constructed of pipe or other smooth metal onto a continuous conveyor device which moves the animals through the chamber. The animals are compartmentalized on the conveyor by impellers synchronized with the conveyor or are otherwise prevented from crowding. Where impellers are used to compartmentalize the animal, a mechanically or manually operated gate will be used to move the animal onto the conveyor. Surgically anesthetized animals are moved from the chamber by the same continuous conveyor that carried them into and through the carbon dioxide gas.

(ii) Flow of animals into and through the carbon dioxide chamber is dependent on one operator. The operation or stoppage of the conveyor is entirely dependent upon this operator. It is necessary that he be skilled, attentive, and aware of his responsibility. Overdosages and death of animals can be brought about by carelessness of this individual.

(2) Special requirements for gas chamber and auxiliary equipment. The ability of anesthetizing equipment to perform with maximum efficiency is dependent on its proper design and efficient mechanical operation. Pathways, compartments, gas chambers, and all other equipment used must be designed to accommodate properly the species of animals being anesthetized. They shall be free from pain-producing restraining devices. Injury of animals must be prevented by the elimination of sharp projections or exposed wheels or gears. There shall be no unnecessary holes, spaces or openings where feet or legs of animals may be injured. Impellers or other devices designed to mechanically move or drive animals or otherwise keep them in motion or compartmentalized shall be constructed of flexible or well padded rigid material. Power activated gates designed for constant flow of animals to anesthetizing equipment shall be so fabricated that they will not cause injury. All equipment involved in anesthetizing animals shall be maintained in good repair.

(3) Gas. Maintenance of a uniform carbon dioxide concentration and distribution in the anesthesia chamber is a vital aspect of producing surgical anesthesia. This may be assured by reasonably accurate instruments which sample and analyze carbon dioxide gas concentration within the chamber throughout anesthetizing operations. Gas concentration shall be maintained uniform so that the degree of anesthesia in exposed animals will be constant. Carbon dioxide gas supplied to anesthesia chambers may be from controlled reduction of solid carbon dioxide or from a controlled liquid source. In either case the carbon dioxide shall be supplied at a rate sufficient to

current shall be applied so as to avoid the production of hemorrhages or other tissue changes that would interfere with the inspection procedures of the Meat and Poultry Inspection Program.
[24 F.R. 1552, Mar. 3, 1959, as amended at 25 F.R. 4541, May 24, 1960; 32 F.R. 13115, Sept. 15, 1967. Redesignated at 30 F.R. 4195, Mar. 31, 1965]

PART 391-IDENTIFICATION OF CARCASSES OF CERTAIN HUMANELY
SLAUGHTERED LIVESTOCK

§ 391.1 Statement of policy regarding identification.

(a) Under section 4 of the Act of August 27, 1958, relating to humane slaughter (7 U.S.C. 1904) the Department of Agriculture is directed to establish suitable means of identifying the carcasses of livestock inspected and passed under the Federal Meat Inspection Act (21 U.S.C. 71 et seq.) that have been slaughtered in accordance with the public policy declared in the humane slaughter act. The procedure described in paragraph (b) of this section is hereby established as the suitable means of such identification.

(b) Periodically, based on current information, the Administrator, Food Safety and Quality Service, Department of Agriculture, will publish in the Federal Register, as a notice, a table listing the names of the official establishments operating under the Federal Meat Inspection Act, which use humane methods of slaughter and incidental handling; the official establishment numbers thereof; and the species of livestock being slaughtered in such establishment in accordance with such methods. Additions and deletions from the list may also be made by the Administrator by notice in the Federal Register when necessary. Carcasses of the listed species of animals that have been prepared and branded with the Federal meat inspection stamp in the listed official establishments, respectively, will be considered thereby identified within the meaning of section 4 of the act of August 27, 1958, as having been slaughtered in accordance with the public policy of that act, provided the establishment and the species were so listed at the time of such branding. The table should not be understood to indicate that species of livestock slaughtered at a listed establishment are slaughtered and handled by humane methods unless such species are listed for that establishment in the table. Nor should the table be understood to indicate whether or not the affiliates of any listed establishment use only humane methods.

(c) The term "Administrator" as used in this part means the Administrator of the Food Safety and Quality Service of the Department or any officer or employee of the Department to whom authority has heretofore been delegated, or to whom authority may hereafter be delegated, to act in his stead. [Sec. 4, 72 Stat. 863; 7 U.S.C. 1904; (25 F.R. 5864, June 25, 1960.) Redesignated at 30 F.R. 4195, Mar. 31, 1965, and amended at 30 F.R. 16105, Dec. 28, 1965; 32 F.R. 13115, Sept. 15, 1967]

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